

OHIO STATE  
UNIVERSITY  
C. 1933

Basement  
Stocks

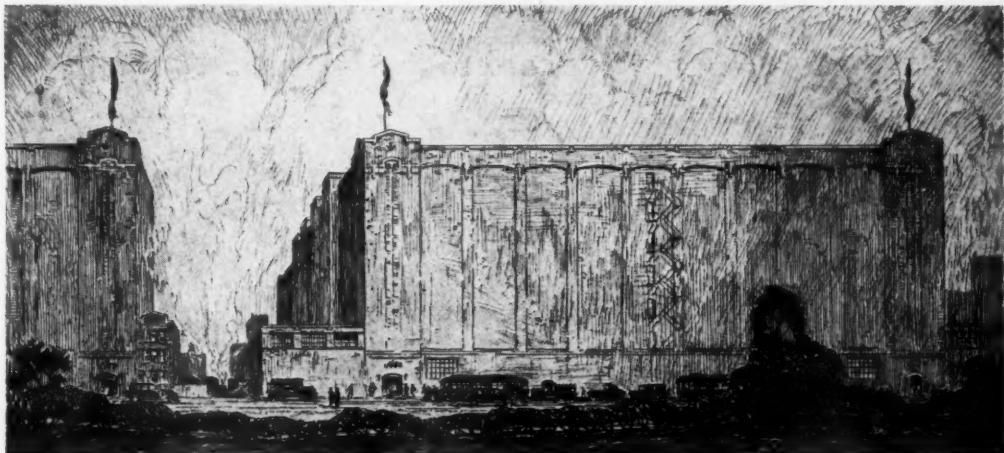
# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 89

SEPTEMBER 30, 1933

Number 14



## *Make This Plant Your Annex*

**KEEP ABREAST OF THE CHANGING WORLD**

Attend the Packers' Convention and visit the World's

Fair. Make our plant your headquarters while here.

Conditions indicate our superior curing and cold

storage service may be of  
greatest value to you  
during coming months.  
Anticipate rising prices  
next year. Let us con-  
sider it together. . . .



KANSAS CITY—  
United States Cold Storage Company  
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DETROIT—  
United States Warehouse Company  
1448 Wabash Avenue  
Detroit, Michigan

## **United States Cold Storage & Ice Co.**

2101 W. Pershing Road

Chicago, Illinois



# “BUFFALO” Fat Cutter

*Designed to produce more uniform cubes—  
smaller in size and practically without waste!*



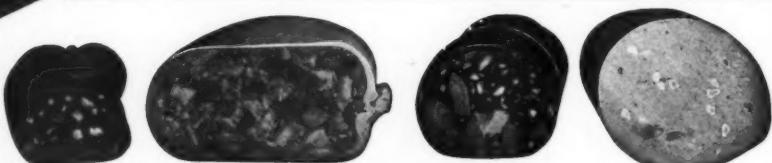
Knife heads furnished  
with cutter to turn out  
 $\frac{1}{4}$ -inch cubes.

Extra knife heads fur-  
nished to cut cubes  $\frac{3}{8}$   
and  $\frac{1}{2}$  inches.

A “BUFFALO” Fat Cutter will  
cut up cubes of pork fat,  
cooked tongue and cooked meats  
for making blood sausage, head  
cheese, mortadella, bologna and  
other sausage specialties.

This machine does as much work  
as 5 men can do by hand. Reduces  
overhead and production  
costs. A great time and labor saver.

*Capacity: 600 to 800 lbs. per hour*



A few types of sausage specialties made with the use of a  
“BUFFALO” Fat Cutter

*Write for full details and price*

**JOHN E. SMITH'S SONS COMPANY, Buffalo, N. Y., U. S. A.**

*Also manufacturers of “BUFFALO” Silent Cutters, Grinders,  
Mixers, Stuffers, Casing Appliers and Bacon Slicers*

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EQUIPMENT FOR HANDLING MATERIALS MECHANICALLY AND TRANSMITTING POWER POSITIVELY



## Aids your Business in giving:

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3. Profits to the owners.

LINK-BELT machinery will help do this by reducing the cost of your Product. Address the nearest Link-Belt office.

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Conveyors for all dressing and cutting operations • Overhead Pusher Conveyors • Cutting Tables • Loin Pulling Conveyors • Grading Tables • Belly Roller Tables • Lowering Conveyors • Elevators for all Materials • Meat Slicers • Coal and Ashes Handling Machinery • Vibrating Screens • Chains (Mall, Iron, Promal and Steel) • Silent Chain Drives • Roller Chain Drives • Speed Reducers • P. I. V. Gear Variable Speed Transmission • Sprockets • Gears • Bearings • Couplings • etc. Catalogs on request.

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Chicago Plant  
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Philadelphia Plant  
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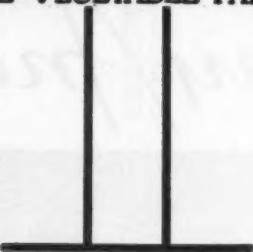
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# WEST CARROLLTON

## GENUINE VEGETABLE PARCHMENT



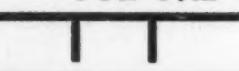
THERE IS NO  
SUBSTITUTE  
FOR GENUINE  
VEGETABLE  
PARCHMENT



Used by leading packers for over a third of a century and accepted by two generations of users as evidence of a high-quality meat product. Because of its peculiar properties and practical advantages, never successfully imitated, Genuine Vegetable Parchment, used as outside wrapper or carton liner, makes a good meat product better.

**The West Carrollton Parchment Co.**  
West Carrollton, Ohio

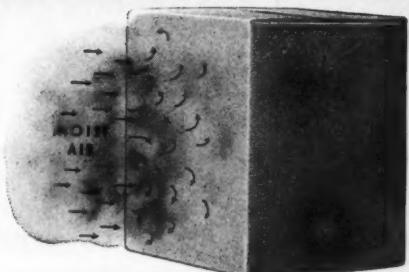
OUR 37th YEAR SERVING THE FOOD INDUSTRY



Concora Cylinder Formed Linerboard has  
**25 TIMES GREATER DENSITY**

CONTAINER CORPORATION SHIPPING CASES

HAVE **density** TO RESIST MOISTURE



● Moisture may extract a costly toll in damaged goods. Shipping cases made from cylinder-formed CONCORA linerboard provide extra

protection against moisture. Laboratory tests prove CONCORA is 25 times denser than board not made by the cylinder process. Fibres are closely interlaced together — moisture penetration is

resisted — rigidity and strength maintained.

For safety and economy — use CONCORA shipping cases. Have a Specialist call with complete facts.

### BETTER FOLDING CARTONS

made in a plant devoted entirely to production of fine, sales-building cartons.

CONTAINER CORPORATION OF AMERICA

Chicago — New York — Pittsburgh —  
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AMERICA'S MOST COMPLETE PACKAGING SERVICE — 10 PLANTS





VISKING IS THE LAST WORD IN MODERN ECONOMICAL PACKAGING



Women have confidence in Chile when it is packed in VISKING with your name.

## STIMULATE! STIMULATE! STIMULATE!

Stimulate your own salesmen, stimulate the dealers, stimulate the consumers' interest with this newer "up and coming" appearance of an old time popular dish. Viskings, designed for one pound units, make possible the development of the Chile Con Carne trade to an unthought of scope. Viskings present this tasty, economical food as a clean, identified, fully protected and higher quality product—the result is more sales. Everywhere consumers prefer Chile Con Carne in Viskings. Make it a business to supply the dealer—stimulate his and your profits. Viskings stimulate.

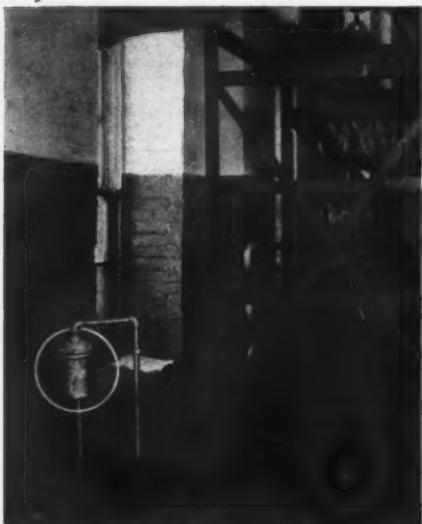
Send for samples of PLAIN and RED TRANSPARENT VISKINGS—as usual, no obligation!



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**THE VISKING CORPORATION**  
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Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto, Ontario. Representatives for Great Britain: John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England.



# When you TURN ON THE STEAM ARMSTRONG TRAPS

*will get all the  
heat out of  
your radiation*

WHEN the outside temperature drops and you turn steam into unit heaters or ordinary pipe coils, will you get the heat you need?

You have to keep air and condensate out of the steam space to make possible rapid heating. Armstrong Traps do this automatically. The thermic attachment — provided even on the smallest sizes of Armstrong Traps —

vents air almost immediately when steam enters cold radiation. Quick heating is the result.

Get more heat this winter with the minimum consumption of steam by putting Armstrong Traps on your radiation. Ask the nearest Armstrong representative for full information or a 90 day test of one or more traps — free.

**ARMSTRONG MACHINE WORKS**  
318 Maple Street

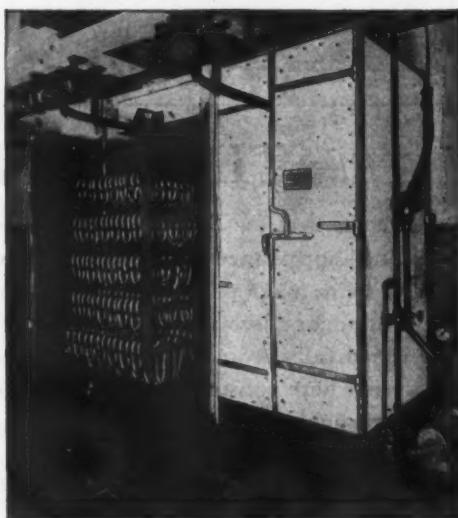
Three Rivers, Michigan

THIS  
TRAP  
meets a  
need in  
EVERY  
PACKING  
PLANT



We have a  
chart showing  
applications for  
steam traps in a  
typical packing  
plant. We shall gladly  
send one on request.

NP9-30 Gray



*Fully Protected Under U. S. Letters Patents*

It will pay you to get the full details of the Jourdan Process Cooker, the cooker that pays for itself over and over. Write today.

## Uniformly Cooked Products Look Better, Sell Faster

The Jourdan Process Cooker, using hot water, *not steam*, produces uniformly cooked products of superior appearance that will greatly increase your sales.

When savings in shrinkage, floor space, color, steam and labor are considered, you are actually paying for this modern cooker

without taking advantage of the demand-creating, faster-selling article it produces.

**JOURDAN PROCESS COOKER**

Jourdan Process Cooker Co., 814-32 W. 20th St., Chicago, Ill.

# How to Improve YOUR JELLIED MEATS



The outstanding clarity, jelly value and neutral taste of Wilson's Gelatine will go far towards improving the quality of your jellied meats.

Your assurance of the utmost in quality is the fact Wilson's gelatine complies with all state and federal pure food regulations. Wilson gelatine bears the endorsement of the Committee on Foods of the American Medical Association.

Place the burden of proof on us. Samples and quotations furnished upon request...no obligation in the least.

WILSON & CO.  
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WILSON PURE FOOD GELATINE . . . THE STANDARD OF THE GELATINE INDUSTRY

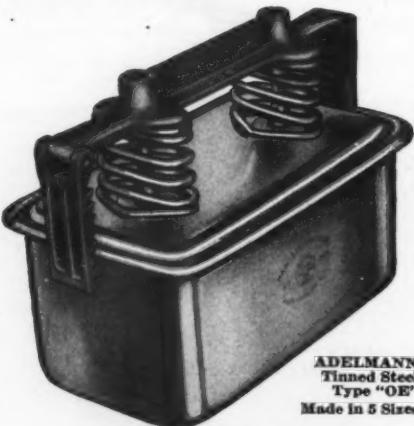
# Sturdiness

*backed up by*  
**Performance**

Strong, sturdy ham boilers are a necessity, but they must back up their strength and long life with *results*. ADELMANN Ham Boilers do this and more. Throughout their long life they perform efficiently and economically, producing boiled hams of such superior quality that they repay their low cost many times because of decreased costs and the multiplied profits.

The exclusive elliptical yielding springs distribute their steady, even pressure over the entire cover. Cover tilting is eliminated—hams are allowed to expand while cooking. The self-sealing cover insures that the ham will cook in its own juice, greatly increasing quality and flavor.

ADELMANN Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta Metal. Write for complete details and trade-in schedules today!



ADELMANN  
Tinned Steel  
Type "OE"  
Made in 5 Sizes

| No.   | Capacity | Length | Width | Depth |
|-------|----------|--------|-------|-------|
| 1-0-E | 8 lbs.   | 11     | 5 1/2 | 4 1/2 |
| 2-0-E | 12 lbs.  | 12     | 6 1/4 | 5 1/2 |
| 6-0-E | 18 lbs.  | 12 1/4 | 6 1/2 | 5 1/2 |
| 02G-E | 10 lbs.  | 12     | 5 1/2 | 5 1/4 |
| 02X-E | 12 lbs.  | 11     | 6     | 5 1/2 |

ADELMANN—"The Kind Your Ham Makers Prefer"

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

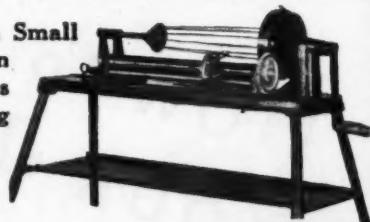


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European Representatives: R. W. Bollans & Co.,  
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Gollin & Co., Pty. Ltd., Offices in Principal Cities—  
Canadian Representative: Goold, Shapley & Muir  
Co., Ltd., Brantford, Ont.

# GRIFFITH'S

## Meat Stringing Machine

The Cost is Small  
—More than  
200 machines  
in use giving  
satisfaction.



The meat here shown is "PRAGUE STYLE CURED." The formula is shown in the Prague Booklet. Griffith's formulas are built on experience. You may safely follow them. Make your meat cuts of a suitable size to *preach economy*. Dress up your products to attract the attention of the public eye.



*Make Ham Roulettes*

**The GRIFFITH LABORATORIES**  
1415 West 37th Street Chicago, Illinois  
Canadian Factory and Office: 532 Eastern Ave., Toronto

## SEASLIC, INC.

*The Original Liquid Spice Makers*

Seaslic Garlic Juice is produced by the most skilled scientific handling under the most sanitary conditions, and is easy to use. It will improve the quality of your finished product. Seaslic Garlic Juice is the pure, concentrated juice of the fresh garlic pods.



Seaslic Garlic Juice enters the meats as a flavor. It destroys acidity, prevents off-flavors and adds zest to chopped meat and salad dressing; or any dressings used in delicate foods.

A dash of Seaslic Garlic Juice in your smoked sausages, a heavier dash in your corned beef and the amount required for chowder and salami. Seaslic Garlic Juice is double strength. The flavor holds.

## SEASLIC, INC.

1415-25 W. 37th Street

Chicago, Ill.

# Doc. Steelstrap



prescribes  
for  
**CARTON  
SHIPPERS**

Here is the speedy  
new Acme Steel-  
strapper, applic-  
ing Steelstrap to  
fibre boxes of pork  
loins on a fast  
moving production  
line.



Quick Strapping of  
small packages to-  
gether into safe,  
conveniently  
handled bundles is  
a simple matter  
with the Acme  
system.



Mail this coupon  
for a copy of  
**My STRAP-BOOK**



ACME STEEL COMPANY, 2832 Archer Avenue, CHICAGO

DOC. Steelstrap:

Without obligation, send your  
**STRAP-BOOK** to



AMONG the many cases which I have diag-  
nosed were any number of corrugated and  
fibre box users, all of whom had entirely over-  
looked the fact that Steelstrap can be of just as  
much help to them as it has been for years to  
shippers of wooden boxes and crates.

Steelstrap reinforces heavily loaded containers  
against bulging—it increases carrying strength sev-  
eral hundred per cent—it prevents pilferage.

And it is the most efficient system for bundling  
small packages that ever has been developed.

My STRAP-BOOK tells all about it. The coupon  
will bring you a copy without the slightest obliga-  
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*The Only Practical, Most Economical* **GRINDER KNIFE** *in Existence*



The O. K. Knife—showing one blade detached—can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

*Send for Price List and Information*

**The Specialty Manufacturers Sales Co.**

Chas. W. Dieckmann  
2021 Grace Street

Chicago

**The O. K. Knives**

will hold their cutting edge twice as long as any other knife.

**USE NEVERFAIL!**

*The Man Who Knows*



*The Man You Know*

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Bräunschweiger Liver, Summer (Mett-wurst), Chili Con Carne, Rouladen Delicatessen, Wonder Pork Sausage Seasonings, and NEVERFAIL Curing Compound.

*Beware of products bearing similar names—only H. J. Mayer makes the genuine H. J. Mayer products listed.*

*The Perfect Cure*

For SUPERIOR quality, fine flavor and profit from cured meats use

**NEVERFAIL**  
*The Perfect Cure*

Uniform, reliable and highly dependable. Assures production of quality product.

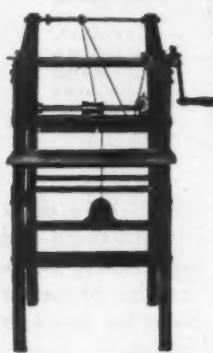
**WRITE!**



**H. J. MAYER & SONS CO.**

6819-27 S. Ashland Ave. Chicago, Ill.  
Canadian Office: Windsor, Ont.

**Randall Equipment Produces Profits**



RANDALL'S improved tying machine for Roulard Beef is speedy, efficient, dependable. Binds the roll tightly and evenly; improves appearance of product. Compared to hand methods, labor savings alone soon pay the cost of this efficient machine.



The RANDALL Head-cheese Cutter is noted for long, satisfactory service. Exclusive sanitary features permit easy cleaning. Strong, sturdy, compact construction; extremely quiet operation. Made for hand, motor or belt drive. Cuts costs!

*Write for information and prices of RANDALL equipment.*

**R. T. RANDALL & CO.**  
*Equipment for Sausagemakers*

331-33 N. Second St., Philadelphia, Pa.



**Lohman CIRCULATOR**  
*—a necessity in your plant*

Placed in coolers, the Lohman CIRCULATOR gently moves a large volume of air—thus equalizing temperature and humidity, checking mold growth, reducing refrigeration costs and minimizing shrinkage. Immediately stops dripping walls and ceilings. Write for particulars!

William J. Lohman, Inc.  
62 Ninth Ave. New York City

**Dependable**

It is worth a great deal to know that the dried beef you order is always uniformly good . . . always dependable. Peacock Dried Beef has a reputation for dependability.

**CUDAHY BROTHERS CO.**  
Cudahy, Wis.



Cudahy Brothers Co. Cudahy, Wis.

**Peacock Dried Beef**

# IMPORTANT NOTICE!

## *New Government Specifications*

### **On Papers for Wrapping Dry Salt Meat Under 5,000,000 Pig Reduction Plan!**

THE GOVERNMENT has ordered the killing of some 5,000,000 pigs and directed that a portion of this pork be cured and wrapped in certain protective papers which must come up to very definite specifications.

H. P. Smith Paper Company has a representative list of these papers and is fully prepared to take care of your requirements, through Institute Equipment & Supply Company, 59 E. Van Buren St., Chicago, in the most satisfactory and expeditious manner.

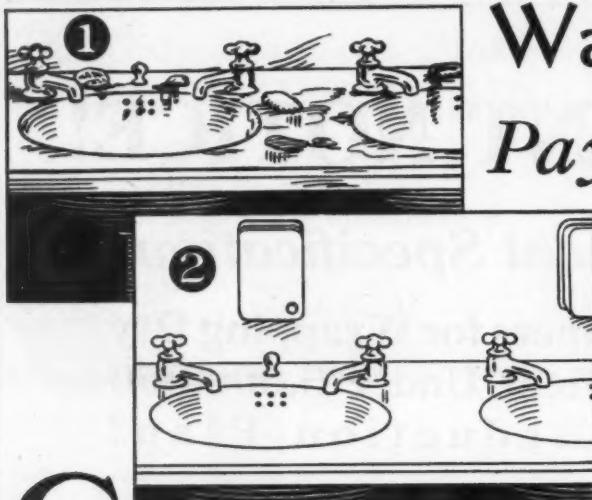
Since it is imperative that these papers be delivered to interested packers at the earliest possible moment, we suggest that you estimate your requirements and mail orders at once to Institute Equipment & Supply Company, who will place them for you immediately.



**H. P. SMITH PAPER COMPANY**  
*Oiled and Waxed Packers Papers*

1130 West 37th Street

CHICAGO, ILL.



## Contrast~

1. Wasteful—Untidy—Unsanitary
2. Economical—Neat—Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded — that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

# POWDERED FLOTILLA SOAP

ARMOUR AND COMPANY · Industrial Soap Div.  
1355 W. 31st Street

Chicago, Ill.

# Washroom Waste Pays No Dividends

## BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort — immediate action is in order. Powdered FLOTILLA Soap is the answer to this problem.

### Modern, Unbreakable Dispenser-

**FREE!**



**POWDERED FLOTILLA SOAP**

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 89. No. 14

SEPTEMBER 30, 1933

Chicago and New York

## Use and Neglect of Plant Records

### *Does Packer Know How Present Operating Efficiency Checks with Past Performance?*

By A. W. Goedert

Meat packing executives like to know how present efficiency compares with past performance.

This applies alike to operating and sales departments.

The only way to get such knowledge is to maintain performance records. This is why the test sheet is one of the most valuable things in a packing plant.

But a question comes up here, based on experience and observation, especially in larger concerns:

*Has this matter of records and reports been overdone?*

Do the records, reports and statistics, which packers compile, give the necessary information for economical operation or improvement in processing or sales methods?

#### Are Records Right?

Are these records obsolete, in part or altogether?

Is full advantage taken of this accumulated data, or is it simply looked over in a casual way and filed?

While there can be no question as to the value of properly-compiled statistics, there is always danger that the making of reports can become top-heavy, that the information they contain may not be reliable or that reports are being made that have outlived their usefulness.

In saying that this matter of reports may become top-heavy, I have in mind a situation which confronted me, and which could exist at almost any plant.

This condition grows in an organization so gradually that it is not recognized as a waste of clerical effort, and therefore an item of inefficiency and unnecessary expense.

#### Data Must Be Reliable.

I have in mind the duplication of information which could be combined in one report. This is brought about by the habit of various departments or executives of asking for certain information from the operating departments, without going to the trouble to find whether the desired information is being received by some other department, and could be made available to all.

Reliability of information contained in a report is important. If the report is to be of any value it must reflect the actual conditions in the operating departments. In some cases it is found that indifference on the part of the clerk

who makes up the report is responsible for inaccurate information.

I have found cases where the clerk, being busy, would make the report from memory; that is, he would know about how that particular item had been running, and would make a report that would look authentic, but would not represent the actual operations for that particular period.

I have seen reports copied from week to week with only arbitrary minor changes in the figures. They appeared authentic, but were actually worthless.

#### How Reports Can Mislead.

There are a great many ways in which a report can be misleading. I have in mind a pumping test which had been made weekly for years.

A truck load of hams or picnics was weighed and trucked to the pumpers, and in this case the trucker was instructed to return the load after pumping to be reweighed for a test. The trucker passed on the information to the pumpers. It was reasonable to assume that the load was properly pumped, and that reweighing would show the proper percentage of pickle remaining in the product.

However, the fact was that during the routine pumping the pumper was not in all cases taking the full number of stitches, nor was he taking a full stroke of the pump at each stitch where necessary. The result was that the report did not reflect the actual conditions.

Here is another. A test was made



ARE YOUR RECORDS RIGHT?

each week on the percentage of fat and skin removed from skinned hams.

#### Inaccurate Basis of Figuring.

A truck load of hams for skinning was weighed up and delivered to the butchers for skinning. Here, also it can be assumed that as nearly perfect work as possible was being done. But it did not represent the trim on the bulk of hams going to the cellar, and as a basis for figuring values it was inaccurate.

However, this report did have some value, as statistics compiled from it gave an idea of the condition of the hogs at various seasons; that is, what could be expected as to finish.

Now, with reference to reports that have outlived their usefulness:

It is necessary at times for executives to get special reports on items on which they wish to make a special check, which may extend over a week, a month or even a longer period. But after this particular cut or item is not in the spotlight they continue to get the reports, which in some cases is due to oversight in failing to issue the necessary instructions to discontinue the report. The information gradually loses its importance, and the party who receives the report mechanically stamps it and places it in the file basket.

#### Unnecessary Clerical Expense.

At times it may be decided that the report, while not of particular value, may be of use at some future date, and it is allowed to continue, overlooking the fact that it is placing an extra burden on the clerical force.

This policy has a tendency gradually

## Packers' Convention Number

The official 1933 Packers' Convention number of THE NATIONAL PROVISIONER will appear under date of October 28, and will contain the complete report of proceedings, news features and pictures of the annual convention of the Institute of American Meat Packers.

Orders for extra copies of this number *must be received before October 16, to guarantee delivery.* Single copies, 50c each.

Address orders to THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill., enclosing remittance.

to build up a top-heavy system of reports of minor importance, and a lack of proper analysis of more important reports, due to the volume of reports being handled.

I mentioned the stamping of reports. While this has no direct bearing on the subject, it might be well to go a little farther into this phase.

It is an excellent policy to provide each member of the various departments with stamps, preferably self-inking, with their name and a dater, and insist that each report of a piece of correspondence they handle is stamped. It simplifies the placing of responsibility at some future date.

(Continued on page 21.)

## Convention Sectional Meetings to Feature New Developments

With a program that promises to be unusually attractive, and with the Chicago World's Fair and its interesting live stock and meat exhibit and numerous other features as an added attraction, it is believed that attendance at the forthcoming Twenty-Eighth Annual Convention of the Institute of American Meat Packers will be unusually large.

The convention, as previously announced, will be held on Monday and Tuesday, October 23 and 24, at the Drake Hotel, Chicago, with sectional and divisional meetings held on Friday and Saturday preceding, October 20 and 21.

The programs for the meeting of the Operating Section, which will be held

on Friday morning, October 20, and for the meeting of the Engineering and Construction Section, which will be held on the afternoon of that day, as transmitted to the Institute membership by president Woods, follows:

#### Friday, October 20.

##### Morning Session.—Operating Section.

*Afternoon Session.—Engineering and Construction Section.*

#### OPERATING SECTION.

9:30 a. m., Drake Hotel.

Program chairman, H. J. Koenig; presiding chairman, R. F. Eagle.

1. "The 'Code' and Its Application to the Industry," speaker to be announced.

2. "Problems in Safe Plant Practice," speaker to be announced.

The sudden addition of large numbers of new and untrained employees as a result of the Labor Code and the taxing, in some instances, of plant facilities has raised a problem in safe plant practice which will be discussed by the speaker.

3. "Recent Operating Developments," H. J. Koenig, Armour and Company.

This year has as usual seen a number of developments in operating methods and equipment which will be described by Mr. Koenig. One in particular, a mechanical skinning knife, may revolutionize beef dressing procedure.

#### ENGINEERING AND CONSTRUCTION SECTION.

2:00 p. m., Drake Hotel.

Program chairman, H. P. Henschien; presiding chairman, Allen McKenzie.

1. "The Manufacture and Use of Pak-Ice," Harry Sloan, Vilter Manufacturing Company.

Mr. Sloan will discuss a new method of continuous manufacture of ice and its application to the meat packing industry.

2. "New Ideas and Improvements in Mechanical Packaging," C. H. Gullion, Swift & Company.

This talk will cover the varied applications of the packaging of such products as cartoned lard and sliced bacon.

3. "Heat Balance in Packing Plants," Dan S. Helmick, Associate with Ralph D. Thomas, Consulting Engineers, Minneapolis, Minn.

Mr. Helmick will discuss the balancing of power and wasteful practices in the use of steam in the packing industry. He will also present some suggestions for remedying such conditions.

The sectional meetings will be open only to members and associate members of the Institute. Admittance will be by card.

#### Discuss Marketing Agreement.

The proposed marketing agreement of the meat industry, on which the industry is awaiting word from the government, will be fully discussed at the convention, as will its application to the meat industry and the method of organizing the industry for its application.

The Annual Dinner will be held on Tuesday evening, October 24, at the Palmer House.

Another feature of the convention will be the exhibit of packinghouse supplies and equipment, which will be held in connection with the sectional meetings and the regular sessions of the convention.

# Value of Steam Traps in Packing Plant When Properly Installed

By M. J. Hess.\*

Trapping is one of the oldest American sports, but there are still many who do not participate to the extent they should, in spite of the fact that there is no closed season on the kind of trapping which we have in mind.

We refer to the use of steam traps at the discharge end of steam coils, steam-jacketed cookers, driers, melters, unit heaters and similar equipment.

Probably much of the misunderstanding in regard to traps is due to the very name of the article itself. The word "trap" is not a very descriptive word. It does not convey an impression of the true function of a steam trap. Possibly such a word as "automatic discharge valve," "steam saver" or "economizer" would tend to increase the sale of this very important article.

## What Is a Steam Trap?

In reality a steam trap is nothing more or less than an automatic valve so designed to pass condensed steam or

water all the time and to close automatically when steam is present. When water is converted from its liquid state to steam we have both water at 212 degrees and steam at the same temperature, yet considerable heat has been added to change the water to steam. This is known as latent heat.

## Where the Loss Comes In.

Conversely, when steam is condensed to water it gives off the same amount of heat without any great change in temperature. Therefore, if steam is allowed to escape before it has condensed this latent heat is lost.

When it is realized that this latent heat represents roughly 80 per cent or more of the total heat available in the steam, it is easy to see that the loss from untrapped or poorly-trapped coils and vessels is enormous. In some cases part of this heat is recovered if the steam is returned to a water heater, but when allowed to escape to the atmosphere it is all lost.

A trap is not functioning properly if it allows uncondensed steam to escape.

but if left open to pass steam this action would quickly be detected. If the trap is operating properly there will be no noticeable difference between the operation with or without the trap.

Heat transfer is a function of the temperature difference on the two sides of the coil or plate and the heat transmission ability of the material. As explained before, condensate if properly drained will be within a few degrees of the temperature of steam and the heat transfer practically the same.

## Why Men Don't Like Them.

No doubt much of the difficulty in persuading foremen to use traps in their cooking and processing is due to their previous experience in using a trap which did not function as it should. Many of the older models, due to inherent defects, incorrect installation or selection would not remove the condensate as fast as it should have, and hence interfered with steam circulation and retarded the process. Certainly no one could blame a foreman for being opposed to the use of such an article.

Today, however, there are quite a few reliable traps put out and guaranteed by companies who are specialists in their line and who are more than willing to stand back of every piece of equipment sold and guarantee satisfactory performance. There should be no hesitancy, therefore, in adopting such traps and making the fullest possible use of them. Indeed, it would be hard to find a piece of equipment which would pay for itself quicker.

Very complete catalogs are put out by some firms from which an intelligent selection of size and type can easily be made. It is safer, however, to give the manufacturer complete information, including the steam pressure both at the trap and in the discharge line, the amount of condensate the trap will have to handle, whether or not condensate is formed at a uniform rate, and whether or not the operating pressure is constant.

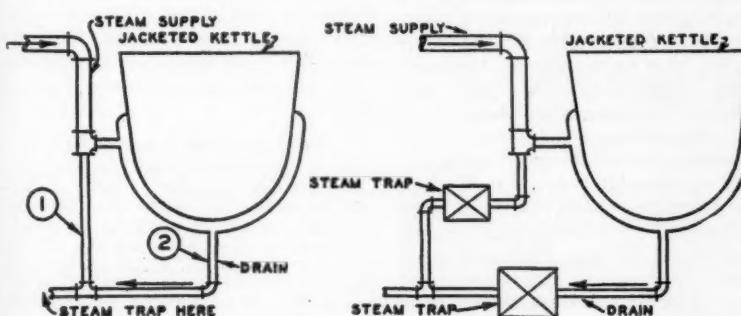
With this information the trap company can make the correct selection, and you will be assured of receiving a trap which will function properly from the start.

In case of any special features in connection with an installation, such as connection into a vacuum return line, or question as to location in respect to the apparatus to be drained, it is always well to refer to the trap manufacturer for specific recommendations.

## Where to Use Traps.

As a general rule it is usually preferable to use a number of traps—one for each unit—where several cookers or heaters are close together or ar-

(Continued on page 21.)



RIGHT AND WRONG WAYS TO TRAP JACKETED KETTLES.

When a trap is installed as shown at the left trouble sometimes results. Line No. 1 drains the supply header, while Line No. 2 drains the kettle. A pressure approximately equal to the header pressure will build up in the trap through line No. 1. The steam condensed in the kettle will keep the pressure in the kettle well below header pressure, and consequently the kettle will not drain satisfactorily.

The better practice is to trap both the header and kettle separately, as shown in the sketch at the right.

water and to hold back steam or vapor. Most modern traps will also remove air which is found in coils or jackets and which, if not removed, will interfere with steam circulation.

Water must be removed from the coils promptly and completely to make way for more steam to continue the process, but if steam is allowed to escape before it is condensed the processing becomes very costly. This is due to a very elemental law of physics.

Neither is it functioning properly if it does not drain the condensate promptly from the coils or jacket.

Oftentimes a lard refinery or other departmental foreman will insist that he cannot get results from his cooking if the apparatus is trapped. An inspection will often reveal the trap bypass opened and the trap not in operation.

In such cases it might pay to disconnect the bypass, making it discharge onto the floor or over a floor drain. It could then be used to drain the jacket,

# Government Slaughter of Pigs and Sows Is Brought to a Close

Closing its emergency hog program on September 30, the government has had slaughtered for its account over 6,000,000 pigs and 200,000 sows. All sows passing inspection were processed for meat and up to within one week of the close of the program all pigs weighing between 80 and 100 lbs. went into meat channels. During the last week of the period pigs weighing between 70 and 100 lbs. were processed for meat.

There has been marked increase from week to week in the marketing of sows. At the close of the first full week of the program 21,004 sows had been slaughtered. This number increased steadily until at the close of the last week for which figures were available at the time of going to press more than double that number were processed for meat.

The original program of the Agricultural Adjustment Administration called for the slaughter of 4,000,000 pigs weighing between 25 lbs. and 100 lbs. and 1,000,000 sows soon to farrow. Owing to the slowness of the sow program and the demand from farmers in many sections for permits to ship their pigs, the pig quota was increased to 5,922,000 head. The 4,000,000 quota was passed on September 19.

#### Duration of Campaign.

The slaughter of these hogs began on August 23, the campaign extending over a period of five and one-half weeks. Pigs were bought at prices ranging from \$6.00 to \$9.50 per cwt., the lighter weights bringing the higher prices. A bonus of \$4.00 per cwt. was paid on all plainly pregnant sows weighing 275 lbs. and over. The minimum weight on this class of hogs was later reduced to 240 lbs.

September 29 marked the close of the emergency program. Pigs and sows received by authorized processors after the close of trading on September 29 commanded the regular market price for swine of similar weight and grade. No permits to ship pigs were issued by authorized processors and commission agencies for delivery later than September 29. This permitted a clean-up by October 1 of all pigs and sows awaiting emergency slaughter.

It is estimated that as a result of the buying of pigs under the emergency

marketing program, the reduction in hog marketing for the fall and winter season will amount to a maximum of about 1,200,000,000 pounds. This reduction will be about 50 per cent greater than would have been obtained by the purchase of the original quota of 4,000,000 head.

The emergency purchases of both sows and pigs will result in a total reduction in hog tonnage, through the next marketing year, of approximately 1,500,000,000 pounds.

#### Results to Be Felt After Jan. 1.

This emergency program is expected to have little influence on hog receipts up to January 1, 1934, but after that time the effect will begin to be felt.

Hog slaughter under federal inspection during the marketing year ending September 30, 1933, is estimated at about 47,200,000 head, apart from the pigs and sows slaughtered under the emergency hog-production control plan.

#### Packers' Marketing Agreement

Since the public hearing at Washington on September 8 negotiations have been in progress between the Agricultural Adjustment Administration and the Institute of American Meat Packers regarding the marketing agreement for the meat industry. This agreement was submitted by the Institute of American Meat Packers as the recognized trade association of the industry, and after the hearing the agreement was taken under consideration by the AAA, as the law provides.

Following this hearing there were published reports to the effect that the agreement as submitted had been rejected. Officials of the AAA stated that they were at a loss to explain such reports. "Consideration of various terms in the proposal, principally the matter of inspection of books, is progressing without disagreement," the department said.

Guy C. Shepard, head of the hog division, pointed out that considerable negotiation will be necessary before a code acceptable to the government, packers and livestock raisers can be finally completed. Progress to this end is reported.

#### How Pigs Came In

Estimated receipts of pigs for government account at the 20 principal markets of the country are as follows:

|                            |           |
|----------------------------|-----------|
| Aug. 23 to Sept. 14, incl. | 2,603,200 |
| Sept. 15                   | 109,000   |
| Sept. 16                   | 71,000    |
| Sept. 18                   | 157,000   |
| Sept. 19                   | 151,000   |
| Sept. 20                   | 175,000   |
| Sept. 21                   | 168,000   |
| Sept. 22                   | 175,000   |
| Sept. 23                   | 115,000   |
| Sept. 25                   | 205,000   |
| Sept. 26                   | 128,000   |
| Sept. 27                   | 153,000   |
| Sept. 28                   | 153,000   |

Total to Sept. 28..... 4,363,200

Estimated receipts at the additional 57 markets brings the total pigs slaughtered to Sept. 28 to about 6,100,000 head.

Piggy sow slaughterings up to Sept. 22 totaled 132,561 head. Since that date about 58,000 additional have been received, bringing the total to Sept. 28 to approximately 190,000 head.

This is the largest crop-year slaughter since 1928-29.

The movement of pork and lard into storage during the four months, May to August, this year, was the largest on record, the increase in total stocks on September 1 over those of a year earlier being equivalent to 1,860,000 pigs.

The relationship between hog prices and corn prices the last three months has been unfavorable for hog production, and is expected to continue unfavorable until at least early in 1934. This will result in a smaller 1933 fall pig crop than if feed supplies had been more plentiful and relatively lower in price.

#### Meat for Emergency Relief.

It has been anticipated that this government hog program would produce approximately 85,000,000 lbs. of meat available for emergency relief purposes. At times it has been estimated that fully 100,000,000 lbs. would be desirable for this purpose and there has been the suggestion of a government purchase of some 10,000,000 or 15,000,000 lbs. to supplement the output of the emergency plan.

The initial shipment of this emergency pork was expected to go to Montana, according to a statement by Guy C. Shepard, in charge of the meat processing section of the AAA. Four carloads of 30,000 lbs. each were requested by relief authorities at Butte and one carload for Billings.

Approximately 20,000,000 lbs. of this pork will have finished the curing period and be available for shipment within the next week. Shipments of this pork to various relief stations will be made largely from the nearest available stocks which packers have processed and stored for the account of the Secretary of Agriculture.

The estimated total cost of the program is \$45,000,000, for which it is expected a processing tax will be imposed on live hogs during the coming marketing year.

## Producers Ask Government to Fix Hog Prices at Once

Fixing of hog prices, f.o.b. Chicago, not later than November 1, at their pre-war relationship with prices of things that farmers buy; early launching of a campaign to reduce corn acreage for 1934 by 20 per cent; and emergency conversion of hogs into food for needy families when necessary in the future in order to support a parity price level for hogs were recommended to the Agricultural Adjustment Administration by the National Corn-Hog Producers Committee of Twenty-five, following a 3-day conference at Chicago recently.

The recommendations of the National Corn-Hog Producers' Committee have been taken under advisement by the Administration for immediate economic analysis. If deemed sound and feasible, after necessary modifications, the recommendations will be considered for adoption by the Administration, it is stated.

The producers' committee recommended that the price of hogs be advanced "through agreements between the Secretary of Agriculture and meat processors (and/or licensees) as quickly as possible, so as to reach (not later than November 1, 1933) a price not less than parity f.o.b. Chicago, such price to include the amount of the processing tax." Committee recommendations included a graduated price schedule discriminating against heavy hogs, flexible market differentials based on experience, weighing and grading of all hogs under federal supervision at country points as well as at terminal markets, and a processing tax of \$2.00 per hundredweight to be placed on all live hogs November 1, 1933.

### Surplus Pork for Sausage

The committee recommended further that "the reduction in supply resulting from the pig purchasing program be supplemented to whatever extent necessary by converting surplus pork stocks into sausage for distribution through relief agencies and for sale through regular channels at a fixed nominal price, also insofar as possible through increased export."

Under the recommendations,

hog producers who signed contracts to reduce their 1934 corn acreage by not less than 20 per cent would be paid a benefit of \$1.00 per hundredweight on all hogs weighing less than 220 pounds which they marketed between November 1, 1933, and June 1, 1934, and a corn benefit of 30 cents per bushel of average production on the number of acres in the 1934 corn allotment.

According to the Committee's proposed long-time corn and hog control program, hog benefits would be paid in small amounts during the marketing year, 1934-35, contingent on the filing of sales reports, which would be kept henceforth by all contracting growers. If the plan should be approved, 25 per cent of the corn benefits would go to growers upon approval of the contract; 15 per cent on August 1, 1934, following proof of compliance as regards corn, and the remaining 60 per cent on December 1, 1934.

Acreage taken out of corn would be left idle or would be used for pasture,

### Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. In such times it is easy to buy or sell a car of product anywhere from  $\frac{1}{4}$ ¢ to 1¢ under the market.

A car sold at  $\frac{1}{4}$ ¢ under the market costs the seller \$37.50; at  $\frac{1}{4}$ ¢ under he loses \$75.00; at  $\frac{1}{2}$ ¢ under he loses \$150.00; at 1¢ under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at  $\frac{1}{4}$ ¢ variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

hay or soil building crops, but not for any other feed or marketable crop excepting grass seed. The committee's recommendations specify that the closing date for signing contracts should be January 15, 1934, "no contracts to be approved and plans put into effect unless signed contracts providing for taking out of production at least 15,000,000 acres have been secured by that date."

### Tax for Hogs and Corn.

It is recommended that funds for the hog benefit payments of \$1.00 per hundredweight and for conducting any necessary emergency conversion of surplus pork stocks into sausage be obtained from a processing tax of \$2.00 per hundredweight on all live hogs.

It is further recommended that funds for the corn benefit payments shall be derived from "the full processing tax possible and practicable under the Agricultural Adjustment Act on all processed corn commencing November 1, 1933, and continuing until November 1, 1935; such revenue to be supplemented by other funds which now are available or may become available to the Secretary of Agriculture for purposes of this kind, and also by necessary processing tax on hogs during the 1934-35 season, beginning November 1, 1934."

The committee asked that "in justice to American corn growers who are being asked to reduce corn production by at least 20 per cent, an equal reduction of imports of such competing products as blackstrap molasses, tapioca, sago, and vegetable oils should be put into effect by quota or other effective means as may be permitted by law. In addition, compensating taxes, equivalent to the processing tax on corn, should be levied on the above-named competing products, and also on competing syrups, starches and sugars."

### AAA TO HANDLE RELIEF FOOD.

A special unit of the Agricultural Adjustment Administration will be formed at once for the purpose of buying surpluses of farm products and transferring them to the 3,500,000 families on relief rolls, it was announced by Secretary Wallace and George N. Peek, Administrator of the Agricultural Adjustment Act.

Heading up the new organization will be Maj. Robert M. Littlejohn, one of the fiscal representatives of the War Department general staff. Assisting him will be Chester C. Davis and General William I. Westervelt, directors of production and of processing and marketing, respectively, of the Adjustment Administration. Specific purchases of commodities will be made with the advice of chiefs of the administration's

commodity sections, particularly those concerned with dairy products, poultry, hogs, cotton, cattle, fruits and vegetables, and grains. The new unit will cooperate with the Federal Emergency Relief Administration which plans to distribute the commodities through state and local relief agencies.

"This plan frankly recognizes that the United States government has at least as much responsibility toward its own people as it assumed toward those of other countries several years ago," Secretary Wallace said. "It is a frank avowal that we do not propose any longer to see millions of people inadequately clothed and fed, and suffering all the unfortunate consequences of malnutrition and exposure, while surpluses of the commodities they need are begging for a market. Either as a cause of or as a result of the depression, the ordinary machinery of distribution and exchange has broken down. The action we are taking now is the most direct kind possible—the physical transfer of the commodities from those who have them to those who want them."

#### COOPERATIVE MEAT PROMOTION.

Arrangements have been completed by the National Live Stock and Meat Board for active participation in an intensive meat promotion campaign on the Pacific Coast. The request to take part in the campaign, largely through a schedule of meat merchandising demonstrations, comes from the Pacific Livestock and Meat Institute. The institute, in cooperation with the California Wool Growers, is sponsoring the program which will be centered in the San Francisco Bay area, October 23 to 28.

Cities in which meetings are scheduled, include San Francisco, Berkeley, Oakland, Alameda, Sausalito, San Rafael and San Jose. Plans call for demonstrations before groups of retail meat dealers, housewives, service clubs, students, teachers and other groups. Contests will play a prominent part in arousing interest throughout the bay area.

Plans are under way for meat window and counter display contests, as well as meat recipe and meat identification contests. Lectures will be given at each meeting, bringing out the up-to-date facts as to the food value of meat. The week's program will be introduced by a meeting of retailers, packers, women's clubs and other interested groups to map out the campaign.

#### ARGENTINE PACKERS' PROFITS.

Meat packing firms, or frigorificos, of Argentina showed a net profit of 20,623,711.29 paper pesos during 1932, according to the U. S. Bureau of Foreign and Domestic Commerce. Statistics prepared by the ministry of agriculture show this sum represents a return of 9.35 per cent on the total capital, whereas in 1931 a profit of 24,515,843.69 paper pesos represented 11.27 per cent.

Two of the companies, Cia. Frigorificos Argentina de Tierra del Fuego and S. A. Frigorificos del Puerto Deseado, operating in Patagonia, in the southern portion of Argentina, showed losses, while the other ten companies showed gains ranging from 1.69% to 22.44%. The two firms showing losses have a total capital of 4,046,600 paper pesos and a total loss of 339,991.77 paper pesos representing a loss of 8.40%. At the same time they wrote off 124,665.77 and 74,444.71 paper pesos respectively, for depreciation of buildings, machinery, etc.

The capital of the concerns remained practically unchanged during 1932, showing an increase consisting chiefly of the 3,856,280 paper pesos capital of the Frigorifico Gualeguaychu, S. A., Gualeguaychu, Province of Entre Rios.

On December 31, 1931, the total capital amounted to 217,559,723.05 paper pesos while a year later it had increased to 220,634,040.33 paper pesos.

In the accompanying table the capital and profits in dollars and pounds sterling have been converted into paper pesos at par:

| Companies or<br>Frigorificos. | 1932.          | Capital.      | Net profits. |
|-------------------------------|----------------|---------------|--------------|
| Swift de La Plata             | 45,455,545.42  | 10,202,063.75 |              |
| Armour de La Plata            | 45,454,545.42  | 3,587,822.54  |              |
| La Blanca                     | 22,727,272.72  | 1,987,112.57  |              |
| Wilson                        | 11,363,636.36  | 623,016.59    |              |
| Anglo                         | 1,704,545.45   | 69,326.59     |              |
| Smithfield                    | 12,886,363.63  | 890,790.42    |              |
| Sanisidro                     | 24,860,000.00  | 410,985.48    |              |
| Fuego                         | 1,640,600.00   | Loss          |              |
| Pto. Deseado                  | 3,856,280.00   | 242,879.30    |              |
| Gualeguaychu                  | 34,363,636.36  | 2,690,945.13  |              |
| Bovril                        | 14,415,705.82  | 256,778.69    |              |
| Total                         | 220,634,040.33 | 20,623,711.29 |              |

The loss of Cia. Frigorifico Argentina de Tierra del Fuego amounted to 200,312.65 paper pesos or 8.33 per cent and the loss of S. A. Frigorifico del Puerto Deseado amounted to 139,679.12 paper pesos or 8.48 per cent.

In both 1931 and 1932 Swift de la Plata paid a dividend of 20 per cent on common stock; Armour de la Plata paid 6 per cent, and Frigorifico La Blanca, 7 per cent. Wilson de la Argentina paid 7 per cent on preferred stock and 5 per cent on common stock in 1932, while in 1931 they paid 7 per cent and 10 per cent, respectively. The Smithfield and Argentine Meat Company paid 7 1/2 per cent on preferred stock both years. In 1932 Liebig's Extract of Meat Company paid 9 per cent on common stock against 10 per cent in 1931, while they paid 5 per cent both years on the preferred. Cia. Bovril Ltda., in 1932 paid 6 per cent and 9 per cent on their different classes of preferred shares and 3 per cent on common stock, while in 1931 the dividends were 6 per cent, 8 and 2 per cent respectively.

#### Letters to the Editor

Constructive comments and interesting information invited for this column. Anonymous communications will be ignored.

#### BAD PACKER SALES HABIT.

##### Editor THE NATIONAL PROVISIONER:

The smart boy or man who first conceived the idea of wiring salesmen the daily fluctuations of the market, to prove to the buying public how sensitive the wholesale price was to the live hog market, has cost the meat packing industry more dollars than there is gold in the United States treasury. How and why?

First, because every time a salesman gets a wire from his house to drop a half-cent on loins, lard or whatever it is, he jumps in and tries to load up the trade at the low price.

My salesman sees his orders going to competitors, says that guy must have a tip-off, and he goes in to cut his price.

Some other salesman says my drop must be in the mail, or at the Western Union, so he takes his cut.

But when that same salesman gets a wire of an ADVANCE on loins, lard or whatever it is, does he immediately put the advance into effect?

He does not—he tells all the customers he can reach by phone, foot and auto, "The price is going up, let me book you for next week."

And he does book him—and the packer gets stung on both ends and in the middle!

*Monday's price list should hold good for the week*, and everyone who has given a thought to it knows this is the only way to cure the rottenest job of merchandising any bunch of intelligent men ever countenanced. *One price list for the week—and it to sell on, not to whittle on*, will help us get money to pay higher prices for livestock and higher wages to our employees, and have something for the stockholders.

Yours very truly,  
WESTERN PACKER.

#### RED HOTS AS FISH BAIT.

New York, September 27.

##### Editor The National Provisioner:

We have heard a lot of talk about the low prices at which frankfurters are selling, but we didn't ever expect they would get to using them as fish bait.

According to as dignified a newspaper as the New York Evening Post a party of fishermen along the New Jersey coast ran out of bait on a recent trip. One of the party suggested frankfurters, of which they had an ample supply. The result of using the toothsome franks as bait is reported by the Post as a record catch of weakfish and croakers (meaning the kind of fish, not meat salesmen!).

The fish, says the Post, just couldn't resist the bologna (which shows the Post to be a little mixed on meat nomenclature.) Anyway, it's a pretty good fish story to start the 1933 season.

Yours frankly,  
ERNEST WRIGHT.

## EDITORIAL

### Cattle and Beef Markets

So much attention has been given during the past six months to hogs as a source of meat surplus that the situation in relation to cattle and the enormous contribution of beef to the total meat supply has been lost sight of in large measure. This may be attributed to the fact that hogs are listed as one of the basic commodities in the Agricultural Adjustment Act and other meat producing animals are omitted.

Now the cattlemen are coming to the front and asking for aid in their situation. Cattle prices are low, and they feel that some plan must be evolved to increase the returns on their marketings. At least one group of cattlemen figures that \$3.00 per hundredweight over current prices for quality cattle, with other grades seeking relative levels, is necessary to meet the situation.

The cattle population of the United States is reported to be the largest of record. This, of course, includes both dairy and beef cattle, dairy cattle contributing more to the increase than animals raised solely for meat production. The dairy industry has increased by leaps and bounds during the past two decades. The significant feature of this increase to the meat industry is to be found not only in the enormous contribution of veal in the form of dairy calves but the fact that practically all dairy animals ultimately find their way into meat channels.

Old observers at the principal stock yards of the country recognize the strong influence of dairy blood in recent years even in a part of the steer runs, especially those of the plainer quality. Such animals compete sharply with plain to medium grades of beef steers and with beef cows.

The Department of Agriculture stated recently that larger marketings of cattle during the next twelve months are in prospect, "but fewer of the better finished kinds and more of the lower grades will be included." This is due in part to drought conditions in range areas and the attendant marketing not only of steers but cows as well.

This prospective situation would seem to be something of a continuation of that prevailing so far this year. During the first eight months of 1933 approximately 200,000,000 lbs. more beef was produced under federal inspection than in the same period of 1932. It is only logical to believe that at least a similar and probably greater increase was shown in uninspected slaughter. As a result, the total beef output has been very heavy during a period when consumer buying power has shown little marked improvement.

"A substantial reduction in cattle numbers seems necessary before the cattle industry will again be on a profitable basis," the Department of Agriculture states. Where and how the reduction is to come is yet to be decided.

It would seem probable that the beef cattle industry would find little difficulty in pulling itself out of the doldrums if some means could be found to eliminate the competition of dairy cattle, at least all but the better grades. Already the Agricultural Adjustment Administration is considering plans for the reduction of butter output to bring production and consumption on more nearly parallel lines. This will necessarily call for the disposition of large numbers of dairy cows. At the same time dairymen are weeding out their marginal cows.

Whether or not these cattle will be put through beef channels is not yet known, but if they are the already heavily burdened beef market will have difficulty in effecting a price revival and the surplus meat situation, in spite of the disposition of millions of potential porkers, will have little early relief.

### Hog and Pork Prices React

Hog prices met with a sharp decline toward the close of the week, due to heavier receipts and lower fresh pork prices. A week ago hogs at Chicago reached a top of \$5.45, equivalent to the highest figure in this market since October, 1931. This resulted in considerably increased receipts of commercial hogs during the week just ended. At the same time fresh pork prices, especially loin prices, declined. This could be attributed in part to the warmer weather prevailing in many large consuming areas, but in large measure to the refusal of consumers to buy at the higher figures.

For some time there was an extreme scarcity of fresh pork cuts, due to the relatively small commercial slaughter of hogs which took place during the period of the emergency pig and sow program. As a result prices moved upward. It would seem, however, that the point at which buying power could be maintained was passed, and lower wholesale price levels were necessary to move the product into consumptive channels.

It is this latter factor in the distributive outlet for meats and meat products that so often appears to prevent prices for finished product reaching levels which will make possible prices for livestock satisfactory to producers.

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# Practical Points for the Trade

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## Handling Hog Casings

The matter of good practice in handling hog casings on a small kill—too small to warrant the installation of modern casing cleaning equipment which handles the product in a short time—was discussed in part in a recent issue of THE NATIONAL PROVISIONER. This related to the handling of stomachs and bungs.

In the following the handling of the small guts is described, including pulling, stripping, chilling, fermenting, sliming, salting and packing.

### Handling the Small Guts.

After the stomach and bung have been removed, the next step in handling hog casings is to loosen the small casings from the edge of the ruffle fat. In doing this the ruffle is placed at the edge of the table with the cap of the middles to the right. The puller grasps this with his left hand and pulls the casings loose from the fat with his right hand. The casing is broken off a short distance above where it joins the middle gut.

None of the ruffle fat should be left on and care should be taken not to cut or score the casing. When about half of the set has been removed, the casing is thrown over a peg to mark the middle of the set. After 10 sets are pulled they are tied together in a bundle and sent to the stripper who strips out the contents. This is usually done by closing down on the casing with the hand, flattening it and running it through the hand so as to force out the contents. In larger houses stripping is done by machinery.

After stripping, the casings are placed in ice water and are left there until chilled. The temperature of the water should not be above 50 degs. and may well be held still lower. When the weather is warm it is especially important that this water be kept iced.

### Stripping and Soaking.

Before putting in the iced water seven or eight sets are tied in a knot in the center. These knots are hung on a stick and the guts stripped over into a tierce. Fifty sets of casings are placed in a tierce making it about one-third full. Instead of letting them hang on the stick tie them to a piece of wood so the center portion of the guts may be held in the bottom of the tierce with the rest of the casings. The tierce is then filled with water at a temperature of about 75 degs. and the casings soaked

over night or until complete fermentation of the mucous and muscular coating of the casing wall has taken place.

The room in which the soaking is done should be kept at a temperature of around 75 degs. F. to insure uniform temperature during the soaking process. In summer it is sometimes necessary to use ice water for fermenting. If they become over-fermented they blow up, are soft, tender and break easily. If they are undersoaked the skin will be hard to pull, the slime will be hard and the gut green looking. In this case soak them in cold water for a couple of hours before sliming. If oversoaked, put them in water before sliming.

If it is desired to shorten the time in which the casings are slimed, they should be put in still warmer water for four or five hours to induce putrefaction. The use of ice and a handful of salt in the tierce in summer time slows up putrefaction.

To reduce the odor of fermenting casings, salt may be used in the fermentation water. This makes the casings whiter and reduces their odor. Care must be exercised in the quantity of salt used. If too much, it will dry and burn the casings, and if too little it will have no effect on the control of odor. A 10 to 12 deg. strength on the salometer is recommended for the water.

## S. P. Fats in Lard

Where hams are boned and fatted pickle fats are produced. Some of these fats can be used in certain kinds of sausage to which they are especially adaptable. The balance are used in manufacturing lard.

Many packers complain of poor results when pickle fats are used in lard. This appears to be due in large measure to the method of handling rather than to the fats themselves.

In an article in THE NATIONAL PROVISIONER a packer described the method he had worked out for handling and rendering pickle fats for profitable results. For a reprint of this article, fill out and mail the attached coupon, with 10c in stamps:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.  
Please send me reprint on "Using S. P.  
Fats in Lard."

Name .....

Street .....

City .....

Enclosed find 10c in stamps.

After fermenting the casings are again stripped by hand or machine and are left for half an hour in water at 100 degs. F. and then run through the sliming machine.

### Sliming Casings.

If stripped by machine care must be taken that the skins do not break when put into the machine. Put in three to four strings and let them run through the machine for about one foot. With the left hand push one-half of the cleaned portion, together with the slices, back into the machine, so that the three to four strings will run double through the machine. Then tie a thin cord to the center of the strings in order to facilitate the catching of the strings when they come out of the rollers.

Sliming may be done by hand, with a 12-in. long butcher knife having an absolutely straight back, on a wooden board that is slightly covered.

After sliming the casings are put in cold water until overcleaned. This is done by placing two or three sets in warm water, about 95 degs. F. and then running the casings across a board, scraping the surface lightly with a knife. This removes all the contents of the inside. The casings are then placed over night in a salt solution of 15 to 20 degs. salometer strength and iced so that a temperature of 55 degs. F. is maintained. This is designed to bleach the casings.

### Grading Hog Casings.

The next day they are graded for width by running water through them. Water is used not only because it washes the casing but because it exposes any holes that may be present. All holes but worm holes are cut out at this time. Cut the casings with square ends wherever there are holes. These cuttings are usually tanked. Casings are then dropped into a gage which has various opening of the same width as the various grades. The casings are fitted into the right opening and are then placed in that grade. Metal gages are becoming more popular than wood because of the need of a gage narrow in width to register the slight differences which are so important in grading. If metal it must be of material that will not rust.

After grading and bundling, the casings are dipped and rubbed in medium fine salt then put in a bin with perforated bottom and left there for about a week to cure and drain. Care should

September 30, 1933.

## THE NATIONAL PROVISIONER

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be taken not to leave them in the bin too long as they get dry and the salt falls off but if taken out too soon they will not be cured properly.

When the casings come out of this cure they should have no odor if they have been properly cleaned. If not, odor will be present.

## Salting and Packing.

On removal from the curing bin the salt is shaken off and they are then thoroughly re-rubbed with fine salt until they have absorbed about 40 per cent of their weight.

After being salted the casings are packed tightly in barrels or tierces. A layer of salt is spread over the top, the head fitted into the barrel or tierce. Air should be excluded as completely as possible. Overhaul at least once every 30 days.

The casings should be stored in cool temperatures as warm air has a tendency to dry out the tierces allowing the hoops to become loose. This means leakage of pickle and the fermentation and discoloration of the casings.

The first installment of this discussion on "Handling Hog Casings" appeared in THE NATIONAL PROVISIONER of September 16, 1933. It described the handling of stomachs and bungs. This second installment describes the handling of the small guts; the third installment, which will appear in an early issue, will discuss the handling of middles.

## Meat Chilling Methods

A small meat and sausage manufacturer has a cooling problem about which he writes as follows:

Editor The National Provisioner:

Could you advise me if freshly-killed meat can be chilled properly by direct expansion coils with an automatic compressor?

The matter of whether or not a compressor operates automatically has no bearing on the temperature in a cooler and the speed with which carcasses can be chilled. The important points are a compressor large enough to give the required temperature in the cooler and sufficient coil area.

While overhead coils are still used for chilling work, the trend is toward brine sprays. Other factors being equal, sprays will chill quicker and maintain both the meat and the cooler in better condition than either direct expansion or brine coils.

If you are contemplating construction of a new cooler, it probably would be cheaper and more satisfactory in the long run to have the cooler designed and the equipment specified by a competent refrigerating engineer, instead of attempting to figure out the problems involved by yourself.

Watch "Wanted" page for bargains for sale.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

## INSTALLING STEAM TRAPS.

(Continued from page 15.)

ranged in batteries. The practice sometimes employed of using one trap to drain the discharge from several units is apt to cause short-circuiting and result in poor elimination from one of the units.

In all cases the trap should be located as close as possible to the unit to be drained, and usually below the unit, although there are installations where this later precaution may not be necessary.

By-passes are often installed. But as indicated before, these may be the cause of waste, due either to careless or wilful opening of the bypass valve during processing or due to leaky valves. It is better to have the drain discharge on the floor, where any loss of steam will be quickly detected.

*One of the important qualifications of a successful master mechanic* is his ability to recognize trap requirements and keep his equipment not only supplied with traps, but with traps properly installed and maintained. Trap maintenance is just as important as installation, for a trap, like any other piece of good equipment, will benefit by occasional inspection and prompt repairs when necessary.

In any instance an attempt to economize by utilizing old obsolete traps, installing cheap equipment or attempting to regulate condensate discharge by hand-throttling is as futile as the ostrich's method of hiding his head in the sand.

*The good trap is paid for, whether*

*you get it or not. If you don't pay the trap manufacturer, you pay the coal dealer and pay him dearly.*

## USE OF PLANT RECORDS.

(Continued from page 14.)

Where possible it is advisable to go even further. All correspondence, reports, etc., should be delivered to the head of the department, he passing them down the line until they have reached the party directly responsible for handling, each in turn stamping the report or correspondence.

After the matter has been handled, and before it is sent to the file, clerks or minor executives should be required to read and stamp. This practice familiarizes the entire department with all matters being handled by the department, and is an added precaution against overlooking some feature.

Personal jealousy, or the fear of being undermined, works against a policy of this kind at times. It must be impressed on each member of the department that before he can step out of his shoes he must have some one prepared to step into them, if he expects to advance. And the better this party is prepared to assume his duties the more efficient he will be considered, for when it comes to a final analysis the true test of an executive is his ability to build an organization that will function smoothly and flexibly.

Again, with reference to a system of reports and statistics, any number of cases could be cited which may or may not fit the particular case. But the point I am bringing out is that if a report is made out it should be of sufficient value to warrant the effort; that it should be accurate and represent the actual conditions; that it should be carefully analyzed; that unnecessary reports should be eliminated; that where possible composite reports should be created, where it will eliminate unnecessary clerical work.

## ALL ARE SUBJECT TO CODE.

All members of a trade or industry are subject to provisions of the code approved for that trade or industry, whether they have signed it or not, according to a ruling issued by the National Recovery Administration on September 25. Since the beginning it has been understood that this was the case, but no definite ruling had been made regarding the matter. The text of the NRA statement issued by Frank S. Polak, assistant counsel, follows:

"In reply to a number of questions that have come to the National Recovery Administration, it was pointed out by the Administration today that under the National Industrial Recovery Act a code approved by the President becomes binding upon each employer in the trade or industry on the effective date stated in the code, regardless of whether or not the particular employer has 'signed' the code; but after the effective date of the code an employer who has not got the Blue Eagle and wants to get it must sign a certificate of compliance, adding to it the statement 'we have complied with the operative provisions of the code for the ..... trade/industry.' He can then obtain the Blue Eagle by delivering this certificate to his post office."

## Bacon for Slicing

Many packers who make sliced bacon are not having satisfactory results. They handle the bacon for slicing as if it were to be sold as slab bacon. *This cannot be done.*

If the bacon is not carefully handled, cured and smoked the product is likely to mould when it is sliced and packaged, especially if it is held in the retail market for some days.

Sometimes the packer thinks this is the fault of the wrapping or container. This is not the case. *The trouble is in the method of handling.*

Instructions for preparing bacon for slicing have been prepared by THE NATIONAL PROVISIONER. Subscribers can secure copy by sending 10c in stamps with request on the attached coupon.

The National Provisioner,  
407 So. Dearborn St., Chicago, Ill.  
Please send me instructions on  
"Bacon for Slicing."

Name.....

Street.....

City.....

Enclosed find 10c in stamps.

September 30, 1933.

# DICTIONARY of PROTECTIVE PAPERS FOR PACKERS

## GENUINE VEGETABLE PARCHMENT:

**USED FOR:** a pure, white, odorless paper, greaseproof, that will not go to pieces in cold or boiling water, or in salt or vinegar pickle.

**USED FOR:** all fresh, pickled, salted or otherwise cured meats; for all smoked and cooked meats; for butter and margarine; for poultry wrappers and poultry box liners.

**CRINKLED PARCHMENT:** for Ham Jackets in cooked ham retainers; barrel covers over heads of slack barrels; liners for back-packed sweet pickle meats; liners for cotton and burlap sacks of frozen and dry salt meats.

**LARD LINER PARCHMENT:** for liners of lard and shortening cartons up to and including 2 lbs.

**SUPER LARD LINER PARCHMENT:** for liners of lard and shortening cartons over 2 lbs.

**WUN DER BAR:** (Genuine Greaseproof) for wrapping smoked meats, cooked hams, sausage items.

**WHITE OILED:** for wrapping fresh pork; for between-layer sheets for sausage in cartons. A treated paper (with pure mineral oil).

**PROSPERITY WATER-PROOFED:** a treated paper, golden in color, highly blood and water resistant; an excellent utility sheet. For wrapping all kinds of fresh meat.

**FREEZERBURN:** for wrapping green hams and bellies for the freezer. Meets requirements of B. A. I. for box liners for trimmings for the freezer. Gives 100% protection; has finest record of any paper ever made for freezer use.

**WET WAXED:** for lining boxes of offal for shipment fresh and for the freezer; for wrapping beef kidneys, beef and calf sweetbreads, for export.

**D-O-K:** (deodorized waxed kraft) a general utility sheet, ideal for lining boxes of offal for shipment fresh or for the freezer; also a wonderful sheet for wrapping green hams and bellies for the freezer. Odorless.

**KALAMAZOO VEGETABLE PARCHMENT COMPANY**  
**PARCHMENT** **(Kalamazoo County)** **MICHIGAN**

# Refrigeration and Frozen Foods

## ICE BUNKER DESIGN.

Unsatisfactory cooling results are not infrequent in commercial refrigerators using ice. Frequently inadequate insulation or improper methods of installing insulation are responsible. More often the cause is found in improper bunker design.

A refrigerator of the ice bunker type can function satisfactorily only when the bunker is designed to allow enough air to circulate to handle the cooling load. The principles governing bunker design have been discussed by Clifford F. Holske in a recent issue of the Refrigerating World.

The bunker arrangement shown in Fig. 1 in the accompanying illustration is in common use. The ice rests on a solid waterproofed pan, and the air is supposed to enter the bunker at the top, pass down over the ice surface, where it is cooled, and then flow out over the pan edges into the food compartment. As the air flow is due to the difference between the weight of the light warm air and the heavy cold air, all natural circulation is vertical and any attempt to induce horizontal air flow must retard the circulation.

In this case the air is expected to rise to the upper section of the refrigerator and then flow horizontally to the bunker, again moving horizontally as it leaves the bunker after being cooled. The course of circulation is shown by the arrows, although there is no well defined course of travel and the flow may be retarded or even temporarily reversed by the inrush of air due to the opening of a door. The resistance offered to air flow by this arrangement produces low volume circulation, excessive temperature differences and low relative humidity.

Fig. 2 is a similar design, but in this case the air flow is directed to some extent by the baffle on the bunker side next to the refrigerator wall. This location is chosen because the heat entering through the wall creates a tendency towards upward air flow at this point. The height of the baffle is also of great importance as, if it is extended above the level of the ice, it will very effectively retard the circulation. For best results the baffle height should be less than the average height of the ice during normal operation.

The arrangement shown in Fig. 3 is superior to the two previously discussed. The length of horizontal travel of the air has been reduced and the angle of the drip pan facilitates cross circulation. Both sides of the bunker are baffled and the course of the air definitely directed. Narrow bunkers of this type will be quite satisfactory, but, as the width increases, the circulation is retarded unless the pan is installed at a very sharp angle, which results in a serious loss of headroom within the refrigerator.

Fig. 4 shows a bunker frequently used in commercial refrigerators. The center cold air outlet reduces the amount of horizontal air travel considerably. The faults most commonly

found in these bunkers show quite clearly in the drawing. The side baffles are extended up so far that air flow is restricted, despite the fact that the clear opening above the baffle is large enough to pass more air than need be circulated.

The restriction is brought about by the fact that the warm air rising in the refrigerator must flow over the baffle and then drop down before it reaches the ice surface. There is no natural tendency for it to drop until it has been cooled and it cannot be cooled until it has dropped, the obvious result is to retard the air flow.

Where other conditions are favorable, reducing the height of these baffles will result in lowering the refrigerator temperature from 5 to 10 degs. Fahr. The cold air flue shown imposes additional restrictions to air circulation that can be readily avoided.

Fig. 5 shows this bunker with the faults mentioned corrected. This type will operate satisfactorily, unless the width is more than 3 ft., in which case a multiplicity of cold air ducts can be used to advantage, as shown in Fig. 6. A well insulated ice refrigerator equipped with a bunker of this type can easily be maintained at a temperature of from 40 to 45 degs. Fahr. and will thus furnish an economical and generally satisfactory storage space for most perishable food products.

The bunkers shown are not represented as being ideal for all installations,



FIGURE 1



FIGURE 2

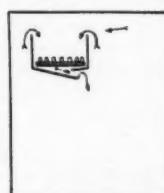


FIGURE 3



FIGURE 4



FIGURE 5

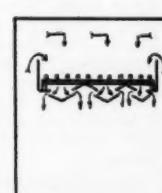


FIGURE 6

## TYPICAL BUNKER DESIGNS.

The objections to and the advantages of these various arrangements are described in the accompanying article.

tions, but they will be applicable in most cases. The general application of sound engineering principles and common sense to the design of ice cooled refrigerators would result in greater satisfaction to the user.

## FROSTED FOODS IN CALIFORNIA.

Two food wholesalers in southern California are distributing Birdseye frosted food products, according to Hayward Ayres, Los Angeles district manager for Frosted Food Sales Corp. One wholesaler serves eating establishments and institutions on land. The other supplies U. S. naval vessels and the merchant marine. As yet no efforts have been made to promote retail sales. Contacts to date by Los Angeles jobbers have been cafes, hospitals, etc. Retail food stores and markets will be contacted after institutional food business has been fully developed.

## MEAT CURING IN MISSISSIPPI.

Ice manufacturing and local cold storage plants in Mississippi cured 686,840 lbs. of meat for farmers during the winter of 1932-33. With the experience already gained in meat curing and storage it is expected that a much greater amount of meat will be cured during the coming winter.

## REFRIGERATION NOTES.

The association of commerce of Superior, Wis., has under consideration, the establishment of a cold storage warehouse.

The new ice plant of the Hamblen County Ice Co., Morristown, Tenn., is now in operation.

Dare County Ice & Storage Co., Wanchese, N. C., has plans in hand for the erection of an ice plant at Manteo, N. C.

A. M. Collier, Klamath Falls, Ore., plans the erection of a cold storage plant.

Fort Pierce Financing & Construction Co., Ft. Pierce, Fla., is planning the construction of a pre-cooling and cold storage plant.

E. F. and Clarence E. Wise have purchased the Peoples Ice and Storage Co., Manteo, N. C., and will remodel the plant.

Thomas B. Rudd, Clinton, N. Y., David G. Roberts, Clark place, and Olga M. Fagan, 7 Jason st., Utica, N. Y., have incorporated the Sanitary Cold Storage Co. at Utica, N. Y.

J. D. Johnston is erecting an ice storage and cold storage plant at Gilroy, Calif.

Callison's, Inc., Chehalis, Wash., is enlarging its cold storage plant.

The Tyler Warehouse & Cold Storage Co., has been incorporated in St. Louis, Mo., by I. F. Steinmeyer.

The Columbia Ice Co., Lake City, Fla., is enlarging its cold storage plant.

North Whittier Heights Citrus Association, Hillgrove, Calif., is erecting a pre-cooling plant.

## GERMAN MARKETS HIGHER.

The recent firm tendency in lard prices at Hamburg, duty unpaid, resulted in an average August price of \$11.67 per 100 pounds, according to reports to the Department of Agriculture. That figure was somewhat lower than the July average, but considerably higher than a year ago in both marks and dollars. Dollar prices at present are about double those of last March, and prices in marks also have made a material advance coincident with the strengthened protection of German domestic fat producers.

The import duty on lard remains at 1 mark per kilo (15.40 cents per pound at exchange of September 12). Lard imports in July were unusually small at 7,716,000 pounds, being little more than 1/3 of the July, 1932, imports. Indications are for continued reduced imports. Total lard imports into Germany for the current season to July 31 were 6.1 per cent smaller than the corresponding 1931-32 figures.

Prices in marks of heavy hogs at Berlin made a seasonal advance in August, but were somewhat lower than a year ago. In dollar equivalents, however, the August, 1933, average of \$11.78 per 100 pounds was the highest for any month since January, 1931, and about \$2.30 above the August, 1932, average. Returns from the June pig survey indicate some upturn from the January figure, but a total smaller than in June, 1932. Feed prices in Germany have tended to advance in recent weeks, as has the price of hogs in marks from early August to early September. Market receipts in July and August were somewhat larger than last year, according to preliminary figures.

For the current season to July 31, however, hog receipts at 14 cities were 11.9 per cent below the corresponding 1931-32 total. Hog slaughter at 36 points to July 31 were 13.4 per cent behind those of a year ago. Bacon imports continue considerably below those of a year ago, the seasons' total to July 31 being about 36 per cent below the corresponding 1931-32 total.

## DANISH BACON SUPPLY LESS.

Danish exports of bacon for the current season to July 31 were 18 per cent under the corresponding 1931-32 figures. The decline in exports has been accompanied by a drop in hog numbers. Hogs in Denmark on July 15, 1933, totaled 4,383,000 head, a reduction of 10 per cent as compared with the number on June 20, 1932, and 20 per cent as compared with the record number of 5,453,000 head reported on July 15, 1931.

The total number of sows was 10 per cent below the number last summer and 29 per cent below the record number in 1931. The number in farrow was estimated at 278,000 head, a decrease of 17 per cent compared with last summer, whereas, those not in farrow showed an increase of 4 per cent to 164,000. Of this number 15,000 were set aside for slaughter. Owing to a change in classification from age to weight, it is impossible to make an accurate comparison of the different classes of hogs, other than breeding stock, with those of former years. This year the total number of hogs, other than breeding stock, on July 15 was 3,916,000 head as compared with 4,364,-

000 in 1932 and 4,798,000 in 1931. This year they were classified as follows: Suckling pigs, 1,028,000; hogs under 77 pounds, 1,064,000; hogs 77 pounds to 132 pounds, 998,000, and hogs 132 pounds and over 826,000.

## DUTCH HOG PRICES HIGHER.

Prices of hogs in the Netherlands have been higher than in the six months immediately preceding passage of the Netherlands hog control act of August, 1932, according to the foreign agricultural service of the U. S. Bureau of Agricultural Economics. Factors contributing to the higher prices, says the bureau, were reduced hog numbers during the last half of 1932 as a result of an unfavorable relationship between hog prices and feed prices, a sharp increase in bacon exports following price fixing and export control under the act, a situation offset somewhat by agreements limiting imports of cured pork, and support of Dutch hog prices in recent months by higher prices in the British and German cured pork markets.

Numbers of hogs in the Netherlands in 1931 reached relatively high levels, and prices fell below levels regarded as meeting production costs. Pressure on producers was intensified by increasing competition from Denmark, Poland, and the Baltic States on British bacon markets. These conditions, together with abandonment of the gold standard by Great Britain, says the bureau, were important factors in precipitating a situation calling for action. The result was the Netherlands hog control plan, of which the chief objectives are the establishment of a price to hog producers "at least equal to production costs," and maintenance of the Dutch export bacon market.

Essential features of the plan are price fixing on bacon hogs, the products of which are exported; complete control of exports, including complete control of the marketing of bacon hogs, and imposition of a slaughter tax on hogs for domestic consumption to offset losses incurred in exports; control of imports, including the levying of import duties, to equalize the price of domestic and foreign pork; and hog production control.

## MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

Inspection granted. — Rubinsky & Shapiro, 3627-3629 Roosevelt Road, Chicago, Ill.; United Dressed Beef Co., 403-409 East 44th st., New York City.

Inspection withdrawn. — John Miner, Hyde Park, Vt.; Jacob Vogel & Sons, 2604 Colerain ave., Cincinnati, O.; Henry Obermeyer, 1224-1226 Bank st., Cincinnati, O.; Will F. Hoerter & Sons, 2011 Frankfort ave., Louisville, Ky.; The Filbert & Kuhleman Co., 2961 Frederick ave., Baltimore, Md.; Morristown Produce & Ice Co., Morristown, Tenn.

Inspection extended. — The Baltimore Butterine Co., Baltimore, Md., to include The Filbert & Kuhleman Co.

Change in name. — Swift & Company, 1304-1312 Adams st., Nashville, Tenn., and Neuhoff Packing Co., instead of Neuhoff Packing Co.

## HOG AND PORK OUTLOOK.

Large slaughter supplies of hogs and other livestock and relatively large storage holdings of pork and lard were the principal factors resulting in the decline in hog prices in the United States during August, according to the U. S. Department of Agriculture. Prices of pork on domestic markets during the month were steady to higher, but in foreign markets pork prices advanced sharply. Lard prices declined during August in both the United States and Europe.

Hog numbers in Denmark on July 15, as officially estimated, were 10 per cent smaller than a year earlier. A further reduction in the British import quota on bacon and hams has been proposed by the British Government. British bacon imports from October, 1932, to July, 1933, were about 12 per cent smaller than in that period in 1931-32, but lard imports and ham imports into the United Kingdom during these months were larger.

In late August of this year the emergency pig and sow buying program designed to reduce hog marketings during the coming year was put into effect in the United States. As a result of this program domestic slaughter supplies during the first 7 months of the 1933-34 marketing year are expected to be smaller than in the corresponding months in 1932-33.

## CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings during August, 1933, with countries of origin and destination, are reported by the Bureau of Foreign and Domestic Commerce as follows:

|                | Imports.                   | Exports.                                     |
|----------------|----------------------------|--|
|                | Sheep, lamb and goat, lbs. | Weasands, bladders, intestines, Others, lbs. |
| Denmark        | 2,027                      | 21,067                                       |
| France         | 520                        | 5,120  |
| Germany        |                            | 3,844  |
| Netherlands    |                            | 175  |
| United Kingdom | 7,367                      | 345  |
| Canada         | 95,128                     | 88,097                                       |
| Argentina      | 48,329                     | 1,352  |
| Brazil         |                            | 804  |
| Uruguay        | 900                        | 6,870  |
| China          | 11,961                     | 320  |
| Peru           | 21,228                     | 35,224                                       |
| Turkey         | 35,901                     |  |
| Australia      | 69,047                     | 489  |
| New Zealand    | 176,487                    | 3,700  |
| Others         | 28,158                     | 8,287  |
| Total          | 497,244                    | 14,114                                       |
|                |                            | 220,062                                      |

Sheep, lamb and goat casings imported during the month were valued at \$336,879; weasands, bladders and intestines at \$7,006; and other casings at \$83,038.

| Exports.            | Hog casings, lbs. | Beef casings, lbs. | Others, lbs. |
|---------------------|-------------------|--------------------|--------------|
| Belgium             | 42,057            | 91,418             | ...          |
| Denmark             |                   | 42,802             | ...          |
| France              | 2,397             | 44,183             | 478          |
| Germany             | 456,914           | 1,008,760          | 44,204       |
| Italy               | 26,892            | 352                | ...          |
| Netherlands         | 88,804            | 113,598            | ...          |
| Poland & Dans.      | 10,055            | 6,008              | ...          |
| Spain               | 132,269           | 456,602            | ...          |
| Sweden              |                   | 35,785             | ...          |
| Switzerland         |                   | 65,114             | ...          |
| United Kingdom      | 438,065           | 13,561             | 1,699        |
| Canada              | 12,091            | 15,890             | 11,906       |
| Mexico              | 415               | 308                | ...          |
| Australia           | 95,884            | 1,706              | 92           |
| New Zealand         | 8,165             | ...                | 154          |
| Union of So. Africa | 5,708             | ...                | ...          |
| Others              | 515               | ...                | 1,865        |
| Total               | 1,320,316         | 1,895,860          | 61,114       |

Hog casings exported during August were valued at \$356,186; beef at \$233,185; and other casings at \$18,869.

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# Provision and Lard Markets

## WEEKLY REVIEW

Trade Active—Market Easier—Hog Run Large—Hogs Rather Steady—Cash Trade Quiet—Commodity Weakness Factor—Hog Buying Program Ends.

While the market for hog products backed and filled during the past week, trend was downward, lard prices losing nearly  $\frac{1}{2}$ c lb. compared with the previous week. Trade was fairly active but very mixed. Considerable liquidation was apparent, influenced by less favorable currency inflation prospects, a slightly lower price range in hogs, reports of a quiet cash demand and weakness in other commodities and in securities.

A weakening in foreign exchanges, or in other words a strengthening in the dollar, had some effect. However, commission houses and packing interests were on both sides. Some new speculative absorption developed on the breaks on expectations of a stronger hog product situation in the future, and with agitation for additional government purchases of pigs.

Packinghouse interests were on the buying side of lard at times. On the other hand, hedge pressure developed on the recoveries. Bellies backed and filled in a moderate trade, with the trend somewhat easier.

The fact that the government pig buying program was to terminate on Friday, September 29, was hardly a factor, as the indications were that the revised program of purchasing 6,000,000 pigs would prove successful.

Receipts of hogs at western packing point last week were 1,229,100 head, of which 796,000 were government pigs, compared with 897,200 head the previous week and 376,300 head the same week last year.

### Price of Hogs Lower.

Top hogs at Chicago eased from 5.40c the previous week to 5.25c this week, but recovered later to around 5.30c. Average price of hogs at Chicago this week was 4.65c, against 4.00c a year ago, 5.20c two years ago and 10c three years ago. Average weight of hogs received at Chicago last week was 253 lbs., against 254 lbs. the previous week, 253 lbs. a year ago and 231 lbs. two years ago.

Complaints of a quiet cash demand for product came from the West, but in the East a fair routine business in lard and meats was reported. However, warmer weather over the eastern part of the country served to cut down the meat demand somewhat.

Official exports of lard for the week ended September 16 were 11,992,000 lbs., against 7,470,000 lbs. last year. Exports from January 1 to September 16 have been some 399,15,000 lbs., against 387,558,000 lbs. the same time a year ago. So far this year Germany has taken 85,113,000 lbs., against 107,831,000 lbs. last year; the United Kingdom 213,979,000 lbs., against 168,315,000 lbs.; Netherlands, 25,386,000 lbs., against

26,902,000 lbs.; other European countries, 24,923,000 lbs., against 15,577,000 lbs.; Cuba, 7,684,000 lbs., against 19,854,000 lbs.; other countries, 42,830,000 lbs., against 49,079,000 lbs.

Exports of hams and shoulders, including Wiltshires, for the week were 1,130,000 lbs., against 865,000 lbs. last year; bacon, including Cumblanders, 1,105,000 lbs., against 162,000 lbs.; pickled pork, 379,000 lbs., against 145,000 lbs. last year.

PORK—Market was steady, but demand was moderate. Mess at New York quoted at \$18.75 per barrel; family, \$17.50 per barrel; fat backs, \$13.00@13.75 per barrel.

LARD—Demand was fair, but the market fluctuated with futures. At New York, prime western quoted 6.05@6.15c; middle western, 5.85@5.95c; New York City tierces, 5%@6%c; tubs, 5%@6c; refined continent, 6%@6%c; South America, 6%@6%c; Brazil kegs, 6%@6%c; compound, car lots, 7%c; smaller lots, 7%c.

At Chicago, regular lard in round lots was quoted at 2%c over September; loose lard, 67%c under September; leaf lard, 67%c under September.

BEEF—Market was quiet but steady. Mess at New York was nominal; packet,

nominal; family, \$11.87@12.75 per barrel; extra India mess, nominal.

See page 30 for later markets.

### AUGUST LARD EXPORTS.

Exports of lard, neutral lard and cooking fats other than lard with countries of destination are reported by Department of Commerce as follows:

|                      | Lard.<br>lbs. | Other<br>cooking<br>fats,<br>lbs. | Neu-<br>tral<br>lard.<br>lbs. |
|----------------------|---------------|-----------------------------------|-------------------------------|
| Belgium              | 787,345       | ...                               | 125,077                       |
| Denmark              | 26,775        | ...                               | 57,380                        |
| Finland              | 357,175       | ...                               | ...                           |
| France               | 1,000,000     | ...                               | ...                           |
| Germany              | 4,346,493     | 7,863                             | 78,787                        |
| Italy                | 475,907       | 5,694                             | ...                           |
| Malta, Gozo & Cyprus | 73,640        | ...                               | ...                           |
| Netherlands          | 1,406,839     | ...                               | 86,143                        |
| Norway               | 30,550        | ...                               | 3,980                         |
| Sweden               | 15,255        | ...                               | 73,199                        |
| United Kingdom       | 21,230,680    | 9,624                             | 46,225                        |
| Canada               | 400,517       | ...                               | ...                           |
| British Honduras     | 11,517        | 1,607                             | ...                           |
| Costa Rica           | 206,000       | 3,924                             | ...                           |
| Guatemala            | 77,700        | 4,212                             | ...                           |
| Mexico               | 3,957,296     | 7,231                             | ...                           |
| Cuba                 | 522,553       | 4,699                             | ...                           |
| Dominican Rep.       | 206,562       | 66                                | ...                           |
| Haiti, Rep. of       | 247,010       | 45                                | ...                           |
| Ecuador              | 1,042         | ...                               | ...                           |
| Venezuela            | 514,610       | 2,185                             | ...                           |
| Un. of So. Africa    | 205,528       | 2,680                             | ...                           |
| Others               | 89,372        | 107,016                           | ...                           |
| Total                | 35,714,412    | 157,127                           | 480,790                       |

Lard exported during the month was valued at \$2,332,783; neutral lard at \$35,881; other cooking fats at \$14,093.

## Hog Cutting Losses Continue

Weakness in the live hog market toward the end of the week with an accompanying decline in the price of fresh pork loins resulted in only slight improvement in the cut-out value of hogs over that of a week earlier. Receipts of commercial hogs at the principal markets showed considerable increase, apparently due to the high prices prevailing at close of previous week.

Heavyweight butchers and packing sows were in increased supply and the greatest price declines were in these classes. Hogs averaging 180 to 210 lbs. commanded the highest prices.

High top for the week at Chicago was \$5.25 with the closing and low top \$5.15. The latter was 30c under the top of the same day a week earlier, which was the high day of the season and had not been beaten since October, 1931. For the first three days of the

current period the average price at Chicago was \$4.55 with the low average on the fourth day of the period at \$4.35.

Quality of the runs was only fair with the usual seasonal influences evident in the receipts.

The following test, worked out on the basis of live hog costs and green product values during the first four days of the current week, as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, reflect some improvement in cut-out values, green product prices being slightly better during the period. However, all averages showed some cutting loss.

These tests are made on high quality butcher hogs. Representative costs and credits are used. The tests are important in that they show the packer not only whether he is paying too much for his hogs but also the handicap with which he starts his product on its way to the curing cellars.

|  | 160 to 180<br>lbs. | 180 to 220<br>lbs. | 220 to 250<br>lbs. | 250 to 300<br>lbs. |
|--|--------------------|--------------------|--------------------|--------------------|
| Regular hams   | \$1.27             | \$1.25             | \$1.22             | \$1.12             |
| Picnics  | .27                | .26                | .24                | .20                |
| Boston butts   | .39                | .39                | .39                | .39                |
| Pork loins   | 1.45               | 1.33               | 1.15               | .95                |
| Bellies, light   | .89                | .88                | .65                | .20                |
| Bellies, heavy   | ...                | ...                | .17                | .16                |
| Fat backs  | ...                | ...                | .12                | .22                |
| Picnics and jowls  | .08                | .10                | .10                | .14                |
| Round loins  | .10                | .10                | .10                | .10                |
| P. S. lard, rend. wt.  | .64                | .70                | .64                | .58                |
| Spare ribs   | .09                | .09                | .09                | .09                |
| Regular trimmings  | .15                | .15                | .15                | .15                |
| Feet, tail, neckbones  | .04                | .04                | .04                | .04                |
| Total cutting value  | \$5.37             | \$5.29             | \$5.06             | \$4.65             |
| Total cutting yield  | 67.00%             | 68.00%             | 69.50%             | 71.00%             |
| Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, the following results are secured: |                    |                    |                    |                    |
| Loss per cwt.  | \$.15              | \$.20              | \$.25              | \$.34              |
| Loss per hog   | .25                | .40                | .50                | .93                |

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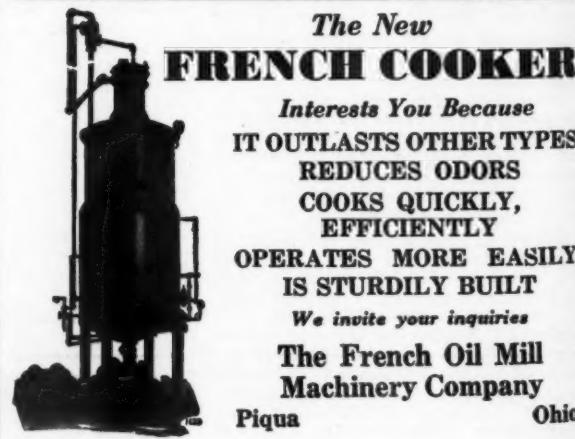
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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—A more mixed situation prevailed in tallow in the East the past week, with reports of quite a little stuff having passed at 3½c delivered towards the close of the previous week. Some reports had it that outside stuff had sold at 3½c delivered, but close observers this week stated that it was understood that most of the previous week's business was done at 3½c delivered. At any rate, sales of extra at New York were made this week at 3½c f.o.b., and the market ruled steady at that level, which was unchanged from the previous week. Some, however, were asking 3½c f.o.b.

It appeared as though less favorable currency inflation prospects had checked what looked at one time like a firmer trend. Ease in outside commodities attracted some attention, but there was no material pressure on tallow. At New York, special was quoted at 3½c@3¾c; extra, 3¾c; edible, 4¼c.

At Chicago, the market was quiet but firm. Trade appeared restricted somewhat by lack of offerings, particularly in round lots. At Chicago, edible was quoted at 4c; fancy, 3¾c; prime packer, 3¾c; No. 1, 3½c; No. 2, 3c.

At the London auction this week, 1,143 casks were offered and 254 sold at prices 6d@1s lower than the previous sales. Mutton was quoted at 23s@24s 6d; beef, 21s@24s; mixed, 19s@21s 6d. At Liverpool, Argentine beef tallow, September-October shipment, was unchanged for the week at 21s. Australian good mixed, September-October, was unchanged at 20s 3d.

**STEARINE**—A quiet market was reported at New York this week, but the tone was barely steady. Some export business was reported at 5½c, but locally the market was quoted at 5½c asked. At Chicago, market was quiet and steady. Oleo was quoted at 4¾c.

**OLEO OIL**—Market was quiet and routine at New York during the week, with little or no change. Extra was quoted at 5%@6½c; prime, 5%@5½c; lower grades, 5@5½c.

See page 30 for later markets.

**LARD OIL**—Market was moderately active and barely steady at New York. Prime was quoted at 10c; extra winter, 8c; extra, 7¾c; extra No. 1, 7½c; No. 1, 7½c; No. 2, 7c.

**NEATSFOOT OIL**—Trade was rather quiet, but the market was steady. Pure at New York was quoted at 13¾c; extra, 7¾c; extra No. 1, 7½c; cold test, 16¾c.

**GREASES**—Grease markets in the East presented a steadier tone the past week, being influenced by some improvement in demand and steadiness in competing quarters. There was a fairly good trade in yellow and house grease at New York at 3½c f.o.b., while other grades were only moderately active. Consumers, however, were not inclined to follow any firming tendency for the time being, apparently influenced by the reactionary trend in the outside

markets and less favorable currency inflation prospects.

At New York, yellow and house were quoted at 3½c; A white, 3¾c; B white, 3¾c; choice white for export 4¼c.

At Chicago, market was quiet but firm. Offerings were limited, especially for nearby. This served to keep down trade somewhat. At Chicago, brown was quoted at 2¾c; yellow, 2%@3c; B white, 3¾c; A white, 3¾c; choice white, all hog, 3¾c.

### By-Products Markets

Chicago, Sept. 28, 1933.

#### Blood.

Trading has slowed up somewhat. Market quoted \$1.75 nominal.

Unit Ammonia. Ground and unground..... \$1.75a

#### Digester Feed Tankage Materials.

Market unchanged from last week.

Unit Ammonia. Unground, 10 to 12% ammonia..... \$1.65@1.75 & 10c Unground, 8 to 10% ammonia..... 1.85@2.00 & 10c Liquid stick..... 1.25

#### Dry Rendered Tankage.

Market continues quiet. Prices unchanged.

Hard pressed and exp. unground per unit protein..... \$4.24@4.74% Soft prsd. pork, ac. grease & quality, ton..... @20.00 Soft prsd. beef, ac. grease & quality, ton..... @18.00

#### Packinghouse Feeds.

Interest continues rather slow.

Per Ton. Digester tankage meat meal..... \$30.00 Meat and bone scrap 50%..... @35.00 Steam bone meal, special feeding per ton..... @27.50 Raw bone meal for feeding..... @35.00

#### Fertilizer Materials.

Interest continues fair. Prices steady. High grd. ground, 10@12% am...... @1.85 & 10c Bone tankage, ungrd., low gd., per ton..... @18.00 Hoof meal..... @1.75

#### Horns, Bones and Hoofs.

Market steady with last week.

Horns, according to grade..... \$35.00@30.00 Mfg. skin bones..... 50.00@50.00 Cattle hoofs..... @15.00 Junk bones..... 15.00@16.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

#### Bone Meals (Fertilizer Grades.)

Prices steady with last week.

Steam, ground, 3 & 50..... \$24.00@26.00 Steam, unground, 3 & 50..... @20.00

#### Gelatine and Glue Stocks.

Market continues quiet. Very little trading being done.

Per ton. Kip stock..... \$10.00@12.00 Calf stock..... 12.00@15.00 Shives, plies..... @10.00 Horn pits..... 18.00@17.00 Cattle jaws, skulls and knuckles..... @25.00 Hide trimmings (new style)..... 4.00@ 6.00 Hide trimmings (old style)..... 6.00@ 8.00 Pig skin scrap and trim, per lb..... 3@ 3½c

#### Animal Hair.

Stocks are well cleaned up and no great volume of offerings are apparent.

Summer coil and field dried..... @ 1½c Winter coil dried..... @ 1½c Processed, black, winter, per lb..... @ 5½c Processed, gray, winter, per lb..... @ 5½c Cattle switches, each..... 1½@ 2½c

\*According to count.

### EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Sept. 27, 1933.

Ground tankage sold this week at \$2.40 & 10c f.o.b. New York which is the present asking price. Unground tankage is about \$2.20 & 10c f.o.b. New York, with some outside production being offered at prices quite a little under this. South American is offered for shipment and nearby arrival at \$2.60 & 10c, c.i.f. U. S. ports.

Local dried blood is held at about \$2.50 per unit with no buying interest. South American is offered at this same price, c.i.f.

Unground dried mehaden fish scrap is offered at a lower price f.o.b. fish factories, Va., with very little trading being done.

### OLEO PRODUCTS EXPORTED.

Exports of oleo oil, oleo stock and oleo stearine from the United States during August, 1933, with countries shipped to, are reported as follows:

|                  | Oleo<br>oil.<br>lbs. | Oleo<br>stock.<br>lbs. | Oleo<br>stearine.<br>lbs. |
|------------------|----------------------|------------------------|---------------------------|
| Belgium          | 142,893              | 20,082                 | .....                     |
| Denmark          | 25,760               | 114,048                | 22,203                    |
| France           | 6,890                | .....                  | .....                     |
| Greece           | 45,600               | .....                  | .....                     |
| Irish Free State | 37,730               | .....                  | .....                     |
| Netherlands      | 572,526              | 353,440                | 133,408                   |
| Norway           | 88,591               | 60,632                 | 2,115                     |
| Sweden           | 75,324               | 105,683                | .....                     |
| Switzerland      | 10,565               | 8,028                  | .....                     |
| United Kingdom   | 851,294              | 64,833                 | 369,640                   |
| Canada           | 18,541               | .....                  | .....                     |
| Germany          | 337,078              | 230,711                | .....                     |
| Others           | 26,427               | 10,040                 | .....                     |
| Total            | 2,246,348            | 1,058,097              | 557,456                   |

Value of oleo oil exported was placed at \$138,300; that of oleo stock at \$64,250; and oleo stearine at \$31,687.

### NICARAGUA TALLOW RULING.

Nicaraguan customs, not the municipal imposts as heretofore, will collect the taxes of 6 centavos per kilo on imported tallow, and 4 centavos per kilo on imported coconut oil, liquid or not, palm oil, fish oil, and similar substances for manufacturing soaps. This is a legislative amendment to the decree of June 3, 1932. Revenue from the taxes will be applied to the government's pension fund and to charity hospitals.

### INEDIBLE FAT EXPORTS.

Tallow exports from the United States during August, 1933, totaled 367,550 lbs. valued at \$17,974; other animal greases and fats, 4,749,480 lbs. valued at \$188,327; grease stearine, 114,409 lbs. valued at \$10,556; and neatsfoot oil, 61,098 lbs. valued at \$4,409.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City, Sept. 1, 1933, to Sept. 27, 1933, totaled 13,781,990 lbs.; tallow, 1,192,170 lbs.; greases, none; stearine, 260,400 lbs.

September 30, 1933.

## COTTONSEED CODE PROGRESS.

Conferences have been in progress between representatives of the cottonseed products industry and representatives of the Agricultural Adjustment Administration looking to the preparation of a marketing agreement for the industry. Suggestions were made by the Committee of Nine representing the National Cottonseed Products Association for an increase in the price of seed to the farmer. These were taken under consideration by the administration. Whether or not something can be worked out in time to be effective for the present season's crop is not yet known.

Much information has been furnished the AAA which will be used in the drafting of the marketing agreement for the industry, which will be drawn by the administration, and it is believed that an agreement entirely satisfactory to all concerned will be the outcome. It is expected to be ready for consideration in the near future.

Some changes as to wages were embodied in recommendations made to the NRA. These included a minimum of 17½c east of the Mississippi River and 20c west of the river. In Arizona and California the minimum would be 30c an hour.

Eight hours is provided as the maximum day and 48 hours the maximum week except in cases of emergency such as fire, railroad embargoes, and hot or damp seed. This limitation requires the industry to abandon the 12-hour shift and adopt an 8-hour shift. Superintendents, managers, cashiers, salesmen, seed buyers and similar technically trained men receiving a salary of not less than \$100 per month are not subject to the hourly provisions of the code.

## COTTON FARMERS CAN BORROW.

Cotton producers will be given an opportunity to secure an advance of 10 cents per pound on their present crop without liability to them, according to a recent announcement of the Agricultural Adjustment Administration. Details of the plan to provide this credit to cotton producers are now being worked out by the AAA in cooperation with the Reconstruction Finance Corporation and the Farm Credit Administration. The plan, approved by the President, entails the lending of producers 10 cents per pound on their cotton crop, for the purpose of enabling them to hold their cotton until prices are nearer their fair exchange value.

## MARGARINE TAX COLLECTIONS.

Internal Revenue collections on margarine for the month of August totaled \$166,095.57 compared with \$124,101.14 in the same month a year earlier. Of this amount the collections for each period were divided as follows:

Aug., 1933. Aug., 1932.

|                         |             |            |
|-------------------------|-------------|------------|
| Colored oleomargarine   | \$ 3,407.10 | \$3,549.10 |
| Uncolored oleomargarine | 48,007.45   | 37,460.40  |
| Dealers' special taxes  | 114,681.02  | 83,085.64  |

## HULL OIL MARKETS.

Hull, England, Sept. 27, 1933. — (By Cable.)—Refined cottonseed oil, 19s 6d; Egyptian crude cottonseed oil, 17s.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Sept. 27, 1933.

Drastic liquidation in October cottonseed meal made its appearance in the market this morning. Price declined the full limit of \$1.50 per ton. October was traded in freely at \$16.00, against \$17.50 bid yesterday. Other months' decline was not in proportion to October. Action of the stock market, which was sharply lower, and commodity markets during the early hours accentuated weakness in cottonseed meal. However, before the close there was a turn in the market and quite a sharp recovery. October sold back up to \$16.20 and was salable at \$16.50. December meal, which had descended to \$18.25, sold up to \$19.00 on the close or an advance of 75c from the low.

Cotton seed market was quiet. Prices gave way reluctantly. The close was \$1.00@50c under the previous close. Trading was inactive. Prices held well in the face of liquidation in the cottonseed meal market.

## LESS VEGETABLE OIL.

World production of vegetable oils is smaller this year than last, but the supply of animal oils and fats is considerably larger, the Bureau of Agricultural Economics stated in a report on the world situation in oils and oilseeds. Stocks of most oleaginous products, especially edible products, are larger than a year ago.

The German policy of self-sufficiency in animal fats is reported the outstanding development in the international trade factors affecting oleaginous products. Butter imports by Germany are controlled by contingents, and lard imports are checked by an import duty of about 15 cents a pound. The butter substitutes industry in Germany is restricted by raw material import controls and production quotas.

There has been a well defined price advance for most oils in the United States, but the bureau points out that supplies of butter, lard, and substitutes for both these commodities are still more than adequate to meet existing demand.

The decrease in world production of vegetable oils is attributed to lack of demand during 1932 and to reduced crops of oil-bearing materials last year and this year.

## GERMAN SOYBEAN IMPORTS.

Restricted margarine production in Germany is hindering the import trade in soybeans, according to the U. S. Bureau of Agricultural Economics. Imports of American beans, usually of relatively small volume, must meet the competition of Oriental soybeans. In 1932, rather more interest than usual was displayed in American soy beans. At present, however, margarine production in Germany is limited to not over 60 per cent of the 1932 output, and there is a heavy monopoly tax on soybean and other oilseed cake resulting from domestic crushing. Furthermore, the government is engaged in an effort to supply the margarine industry with more domestic animal fat through a new method of processing hogs.

## COTTON OIL TRADING.

COTTONSEED OIL—Demand was quiet and routine, but store stocks at New York continue light. Prices fluctuated with the future market. Southeast crude, last sales, 3½c; Southeast Valley, 3½c bid; Texas, 3c bid.

Market transactions at New York:

Friday, September 22, 1933.

|       | —Range— |       | —Closing— |      |        |
|-------|---------|-------|-----------|------|--------|
|       | Sales.  | High. | Low.      | Bid. | Asked. |
| Spot  |         |       |           | 460  | a Bid  |
| Sept. |         |       |           | 460  | a Bid  |
| Oct.  |         |       |           | 470  | a 485  |
| Nov.  |         |       |           | 480  | a 490  |
| Dec.  | 13      | 497   | 481       | 488  | a 492  |
| Jan.  | 23      | 498   | 487       | 495  | a 496  |
| Feb.  |         |       |           | 495  | a 510  |
| Mar.  | 12      | 515   | 504       | 512  | a 513  |
| April | 2       | 520   | 520       | 520  | a 529  |

Sales, including switches, 50 contracts. Southeast crude, 3½c nominal.

Saturday, September 23, 1933.

|       |   |     |     |     |       |
|-------|---|-----|-----|-----|-------|
| Spot  |   |     |     | 480 | a Bid |
| Sept. |   |     |     | 480 | a Bid |
| Oct.  |   |     |     | 495 | a 505 |
| Nov.  |   |     |     | 505 | a 515 |
| Dec.  | 1 | 515 | 510 | 510 | a 518 |
| Jan.  | 5 | 522 | 520 | 518 | a 524 |
| Feb.  |   |     |     | 520 | a 535 |
| Mar.  | 7 | 535 | 535 | 535 | a ... |
| April |   |     |     | 535 | a 548 |

Sales, including switches, 9 contracts. Southeast crude, 3½c bid.

Monday, September 25, 1933.

|       |   |     |     |     |       |
|-------|---|-----|-----|-----|-------|
| Spot  |   |     |     | 460 | a Bid |
| Sept. |   |     |     | 465 | a Bid |
| Oct.  | 1 | 475 | 475 | 475 | a 490 |
| Nov.  |   |     |     | 493 | a 498 |
| Dec.  | 3 | 505 | 503 | 502 | a 507 |
| Jan.  |   |     |     | 505 | a 512 |
| Feb.  |   |     |     | 505 | a 520 |
| Mar.  | 5 | 526 | 524 | 524 | a 526 |
| April |   |     |     | 525 | a 540 |

Sales, including switches, 9 contracts. Southeast crude, 3½c bid.

Tuesday, September 26, 1933.

|       |    |     |     |     |       |
|-------|----|-----|-----|-----|-------|
| Spot  |    |     |     | 450 | a Bid |
| Sept. |    |     |     | 455 | a Bid |
| Oct.  |    |     |     | 465 | a 480 |
| Nov.  |    |     |     | 475 | a 490 |
| Dec.  | 2  | 505 | 500 | 485 | a 495 |
| Jan.  | 3  | 506 | 506 | 493 | a 502 |
| Feb.  |    |     |     | 495 | a 510 |
| Mar.  | 10 | 525 | 515 | 510 | a 515 |
| April |    |     |     | 510 | a 530 |

Sales, including switches, 15 contracts. Southeast crude, 3½c bid.

Wednesday, September 27, 1933.

|       |    |     |     |     |       |
|-------|----|-----|-----|-----|-------|
| Spot  |    |     |     | 445 | a Bid |
| Sept. |    |     |     | 475 | a Bid |
| Oct.  |    |     |     | 450 | a 465 |
| Nov.  |    |     |     | 474 | a 480 |
| Dec.  | 4  | 480 | 480 | 480 | a 485 |
| Jan.  |    |     |     | 488 | a 494 |
| Feb.  |    |     |     | 490 | a 505 |
| Mar.  | 13 | 510 | 501 | 508 | a ... |
| April | 2  | 508 | 508 | 510 | a 525 |

Sales, including switches, 29 contracts. Southeast crude, 3½c bid.

Thursday, September 28, 1933.

|      |  |  |  |     |           |
|------|--|--|--|-----|-----------|
| Spot |  |  |  | 445 | a ...     |
| Dec. |  |  |  | 480 | 476 a 486 |
| Jan. |  |  |  | 485 | a 492     |
| Mar. |  |  |  | 514 | 505 a 510 |
| May  |  |  |  | 515 | a 530     |

See page 30 for later markets.

# Vegetable Oil Markets

## WEEKLY REVIEW

Trade Fairly Active—Market Easier—Outside Conditions Dominating—Less Fear of Inflation—Cash Trade Routine—Crude About Steady.

Operations in cotton oil futures the past week were on a fairly good scale, but trade was spasmodic. Commission house interests and professionals were first on one side and then on the other. However, the main trend was downward, giving the market an easier tone compared with the previous week. While new buying power made its appearance at times, particularly on the setbacks, there was scattered liquidation and professional selling which readily satisfied the demands, together with moderate hedging against the new crops in the late months. It was again very evident that oil was not displaying any independent action, but was dominated by the outside markets, particularly the general trend of commodities and securities.

The Washington news was less helpful to values. Reports circulated from the capital were that the President is opposed to currency inflation. This served to bring about considerable liquidation and had much to do with the market trend. Selling appeared to come from disgusted longs, even though the administration continued to reiterate a policy of credit expansion and one of further enhancement of commodity values. Fears that the government program would prove a slow process led to some of the pressure, and while selling was not particularly aggressive, the market failed to display much recuperative power.

### Market Sentiment Mixed.

Cash trade appeared to be routine again this week. Crude markets firmed for a time, with the Southeast and Valley reported 3% bid. Subsequently prices eased with futures, and sales in the Southeast were reported at 3%, with that figure later bid there and in the Valley. Texas was quoted at 3c.

### Market Sentiment Mixed.

Sentiment was quite mixed. There were those who felt that the government's program to lift food prices would ultimately prove successful. On the other hand, there were those who, looking at supplies and demand in oil itself, could not see any particular good in the market for the immediate future. One local observer pointed out that on the basis of gold, Texas crude oil was selling equal to around 2c. This, he argued, would appear to be an irreducible minimum. Others were of the impression that oil would continue to take its cue from the outside trend, particularly future developments in

were watching the dollar developments.

Weather in the South the past week was decidedly favorable for the cotton crop, being warm and mostly sunny, with little or no rain in the East and only local showers in the western districts.

The government scheme to advance cotton farmers 10c lb. on their cotton, it was calculated, would serve to slow up cotton marketing and possibly create a holding movement in the immediate future. This might become a strengthening factor on the nearby futures.

**COCOANUT OIL**—There was little or no change in this market during the week. Consumer interest was reported small, and the market was barely steady. At New York, tanks were quoted at 3½c nominal. At the Pacific Coast, tanks were quoted at 2½c nominal.

**CORN OIL**—Demand was reported dull, and the market was easier in tone. Price was quoted at 4¼c Chicago.

**SOYA BEAN OIL**—No particular demand was in evidence, and the market ruled quiet and easier at 6¼c f.o.b. mills.

**PALM OIL**—Pressure from first hands continued light, but at the same time consumer interest was small and the market more or less nominal. Fluctuating exchanges had some influence. At New York, spot Nigre was quoted nominally at 4¼c; shipment Nigre, 3½c; 12½ per cent acid, 3%@3½c; 20 per cent softs, 3½@3½c; Sumatra, 4c.

**PALM KERNEL OIL**—Nominal.

**OLIVE OIL FOOTS**—While no particular activity in consumer demand was apparent, tone of the market was strong and some business was passing. At New York, spot foots were held at 6½@6¼c. Shipment foots were quoted at 6¼c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**PEANUT OIL**—Demand was rather slow, and the market was barely steady. Prices were quoted nominally 3%@4c mills.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company**

Chicago,  
Illinois

**HAMMOND'S  
mistletoe  
MARGARINE**

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Hog products were fairly steady the latter part of the week and hogs were easier on a moderate cash demand, irregular outside markets and mixed trade. Operators were awaiting events.

### Cottonseed Oil.

Cotton oil was barely steady. Trade is divided and interest is mostly in switching nearbys to futures. Crude, Southeast and Valley, 3½c lb. bid; Texas, 3c lb. bid.

Closing quotations on bleachable prime summer at New York, September 29:

Spot, \$4.55b; Oct., \$4.55@4.75; Nov., \$4.71@4.76; Dec., \$4.77@4.88; Jan., \$4.84@4.90; Feb., \$4.85@5.08; Mar., \$5.04@5.08; Apr., \$5.07@5.20; May, \$5.16@5.23.

### Tallow.

Tallow, extra, 3½c f.o.b.

### Stearine.

Stearine, 5½c.

### Friday's Lard Markets.

New York, Sept. 29, 1933. — Lard prime western, \$5.90@6.00; middle western, \$5.70@5.80; city, 5%@5½c; refined Continent, 5%@6c; South American, 6%@6½c; Brazil kegs, 6%@6½c; compound, car lots, 7½c.

## BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Sept. 28, 1933.—General market dull. Demand poor for hams but lard fairly active. Picnics very dull.

Friday's prices were as follows: Hams, American cut, 68s; hams, long cut, 78s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, exhausted; Wiltshires, unquoted; Cumblanders, unquoted; Canadian Wiltshires, 76s; Canadian Cumblanders, unquoted, spot lard, 35s 6d; Oct., 31s 6d; Nov., 32s 6d; Jan., 33s 6d.

## LIVERPOOL PROVISION MARKETS.

Arrivals of Continental bacon in the United Kingdom for the week ended September 14 totaled 68,883 bales compared with 70,240 bales a week earlier and 78,831 bales in the same period of 1932. Prices of first quality product at Liverpool for the week ended September 14, with comparisons, are reported as follows:

Sept. 14, 1933. Sept. 7, 1933. Sept. 13, 1932.

| American green bellies        | Nom.    | Nom.    | \$ 9.01 |
|-------------------------------|---------|---------|---------|
| Danish green sides            | \$18.21 | \$18.07 | 10.72   |
| Canadian green sides          | \$18.10 | \$16.04 | 9.48    |
| American short cut green hams | 15.28   | 15.48   | 11.35   |
| American refined lard         | 7.47    | 7.51    | 7.62    |

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Sept. 29, 1933, show exports from that country were as follows: To the United Kingdom, 144,941 quarters; to the Continent, 8,149. Exports the previous week were: To England, 32,165 quarters, to Continent, 8,229.

## GERMAN HOGS AND LARD.

Hog prices at Berlin during the week ended September 14 averaged \$13.56 per hundredweight compared with \$12.88 the preceding week and \$11.56 in the same period a year ago. Prices of lard in tierces at Hamburg for the week ended September 14 were \$12.80 per hundredweight compared with \$12.98 a week earlier and \$10.36 a year earlier.

## NETHERLAND EXPORT HOG KILL.

Netherland export hog slaughtering during June were 95,310 head, compared with 112,181 head during the previous month and 90,374 head during June, 1932, according to the U. S. Bureau of Foreign and Domestic Commerce. Exports of live hogs in June declined considerably, both in numbers and value.

## DANISH BACON EXPORTS.

A survey of British imports of bacon during the first seven months of this year reveals that Denmark's contribution has totaled 57 per cent, although Denmark was allowed 62 per cent, according to the Anglo-Danish commercial treaty. During the corresponding period of last year Denmark's share of British bacon imports totaled 64 per cent. It is reported that the British Ministry of Commerce has permitted Denmark to export the remainder of her bacon quota—the quantity with which she is now behind—during the next six months, and that 100,000 cwt. of this quantity be shipped as soon as possible.

Watch "Wanted Page" for bargains.

## Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes ½c per pound on a car of product he has saved \$37.50.

If he makes ¼c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## NEW ZEALAND MEAT EXPORTS.

Exports of frozen meat from New Zealand during July, 1933, totaled 33,275 beef quarters, 232,916 mutton carcasses, 863,747 lamb carcasses, 23,659 pork carcasses and 50,949 bags of boneless beef. Exports from October 1, 1932, to July 31, 1933, with comparisons, for the previous similar period, were as follows, according to the U. S. Department of Commerce:

|                      | Oct. 1 to July 31— | 1933.     | 1932. |
|----------------------|--------------------|-----------|-------|
| Beef quarters        | 278,541            | 144,051   |       |
| Mutton carcasses     | 1,651,603          | 2,351,801 |       |
| Lamb carcasses       | 7,929,613          | 7,737,833 |       |
| Pork carcasses       | 106,312            | 118,375   |       |
| Boneless beef (bags) | 222,870            | 184,599   |       |

## SAN FRANCISCO STOCK SHOW.

San Francisco is said to clear more than 70 per cent of the livestock raised west of the Rocky Mountains, exclusive of the state of Washington, and apparently intends to capitalize on the importance of that industry in the near future. In November San Francisco will vote on a proposed bond issue of \$1,250,000 which would provide for the construction of a livestock exposition at Visitacion Valley, located on the San Francisco-San Mateo county line. With the backing of the Chamber of Commerce, and strongly recommended by both the city's board of supervisors and a mayor's advisory committee of 71 prominent citizens, the chances of passing the bond issue seem bright.

The exposition, planned for a 55-acre site, would include a half-mile trotting track, playground, grandstand and parking space. The main exposition building would occupy 15 acres, and would be a class A structure of steel, glass and concrete, capable of seating 17,000 persons. "Revenue to be derived from use of the exposition buildings," says C. W. Sooy, "will be amply sufficient to pay the interest on \$800,000 borrowed from the federal government, and to retire bonds. The legislature has already appropriated \$250,000 for the project. In addition, if the bonds are voted the federal government will make an outright gift to the city of 30 per cent of the cost for labor and material. The other 70 per cent will be borrowed by the city."

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended September 23, 1933, were 4,242,000 lbs.; previous week, 4,450,000 lbs.; same week last year, 4,050,000 lbs.; from January 1 to September 23 this year, 167,710,000 lbs.; same period a year ago, 138,782,000 lbs.

Shipments of hides from Chicago for the week ended September 23, 1933, were 5,130,000 lbs.; previous week, 4,602,000 lbs.; same week last year, 3,611,000 lbs.; from January 1 to September 23 this year, 194,629,000 lbs.; same period a year ago, 173,727,000 lbs.

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Sept. 23, 1933:

| Week ending    | New York. | Boston. | Phila.  |
|----------------|-----------|---------|---------|
| Sept. 23, 1933 | 152,312   | 2,247   | ...     |
| Sept. 16, 1933 | 38,041    | 2,300   | ...     |
| Sept. 9, 1933  | 38,282    | 816     | 258     |
| Sept. 2, 1933  | 44,388    | 1,756   | ...     |
|                | 1,062,217 | 71,633  | 71,932  |
| Sept. 24, 1933 | 1,007     | ...     | ...     |
| Sept. 17, 1933 | 9,290     | ...     | ...     |
|                | 372,177   | 45,584  | 173,472 |

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# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—Late on the opening day of the week, and following the display of easiness in all other commodity markets, one big packer accepted bids for a sizeable block of hides at a cent under big packers' last trading prices. Other packers followed somewhat unwillingly, but all packers moved sizeable quantities at these levels. The total movement, spread over the first two days of the week, is estimated around 185,000 hides, running mostly Aug. and Sept. take-off, with a few Julys included.

A shoe manufacturing tanner and a large sole leather tanner were buyers on a fair scale, and the movement appeared to be split up principally among six buyers. More hides were available at these prices, but tanners followed their usual custom of lowering bids after the initial movement and selling dried up.

At the present moment, bids are reported in the market at a cent down for more hides. Packers are not disposed to lower their prices any further, but are willing to sell at these levels. The future of the market is still more or less at the mercy of political and financial news.

Native steers sold at 12c, and extreme light native steers at 11c.

Butt branded steers moved at 12c; Colorados sold at 11½c. Heavy Texas steers moved in a small way at 12c, not many of these around; light Texas steers sold at 11c; extreme light Texas steers sold at 10½c.

Heavy native cows are quoted nominally at 11c; these have suffered from the lack of the usual buying of best summer hides by specialty tanners. Light native cows moved in a good day at 11c. Branded cows sold in a fairly good way at 10½c.

**SMALL PACKER HIDES**—One local small packer moved 3,500 Sept. all-weights, production of an outside plant, late last week at 11½c for natives and 11c for branded, and sold bulls at 8c for native bulls. Market easier, following the decline in big packer market, and quoted at present nominally around 10c for native all-weights and 9½c for branded. Some outside small packer all-weights sold at 9½c delivered, for natives late this week.

In the Pacific Coast market, 30,000 July-Aug.-Sept. hides, running well to Sept., sold at 9c, flat, for steers and cows, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES**—South American market rather quiet, with last trading in regular weight Argentine steers late previous week at \$25.12½ gold, equal to 11½c, c.i.f. New York. Some Uruguay steers sold at close of last week equal to 10½c, c.i.f. New York, also 1,500 frigorifico extremes equal to 11½c. A lot of 1,000 frigorifico light steers sold this week equal to 11½c.

**COUNTRY HIDES**—Trading slow in country hides; offerings are rather light at this season of the year, and demand also is very light. Trimmed all-weights are quoted around 8½c, selected, delivered Chicago. Heavy steers and cows, 57-lb. up, quoted around 8c. Buff

weights, 48 to 57 lb., 8½c @ 9c, top asked. Extremes, 23 to 43 lb., around 10c, selected; all quotations for trimmed hides, with untrimmed discounted about a half-cent. Bulls around 6c, flat. All-weight branded about 6½c, flat.

**CALFSKINS**—The good movement of packer calfskins during the past couple weeks has fairly well cleaned up the rather heavy stocks that had accumulated over several months. Couple packers have moved at least part of their Aug. skins, and most July and prior calf have moved. Last trading previous week, for June-July calf, was at 21c for picked northern point heavies 9½/15-lb., 20c for River point heavies, 17c for lights under 9½-lb., and 17½c for Milwaukee all-weights. One packer sold about 30,000 Aug. heavy calf this week, at 21c for picked northern point heavies and 19c for River point heavies.

Chicago city calfskins advanced a cent at the end of last week, in line with the packer market, when the 8/10-lb. sold at 15c and 10/15-lb. at 18c; however, the market eased off and around mid-week four or five cars sold at 14c for 8/10-lb. and 17c for 10/15-lb. Outside cities, 8/15-lb., quoted 15½@16c; mixed cities and countries about 14c; straight countries 12@12½c. Chicago city light calf and deacons were wanted early in the week at \$1.05, last trading price.

**KIPSKINS**—Packer kipskins again active late this week. One packer sold 15,000 July-Aug. kips, another packer 3,000 Sept., a third packer 8,000 Sept., and fourth packer 4,800 Sept. kipskins, all at 15c for northern natives and 14c for northern over-weights, steady prices.

Chicago city kipskins last sold at 14c, previous week, and this is considered the present market. Outside cities quoted 13½@14c; mixed cities and countries 12@12½c; straight countries about 11c.

**HORSEHIDES**—Horsehides continue about unchanged, with good city renderers quoted \$3.60@3.75 at Chicago, according to quality; mixed city and country lots generally \$3.00@3.50.

**SHEEPSKINS**—Dry pelts quoted 14½@15½c in a nominal way for full wools 1½ in. and up; offerings are mostly short wools, ¾@1½ in., and quoted 10½@11c, with pieces or torn skins half-price. Wool market continues strong. Receipts of shearlings have slackened again and interest light; one packer sold another car this week at 80c for No. 1's, 65c for No. 2's, and 50c for No. 2's, steady prices; last sale by another packer was at 5c less for each grade. Pickled skins quiet and lacking in buying interest; market quoted \$5.50@5.87½ per doz. straight run of packer lamb at Chicago, with last sale at top figure and buyers' ideas not over \$5.50. Packer wool lambs last sold at \$2.00 per cwt. live lamb at Chicago, and \$2.10 per cwt. at New York. Outside small packer lambs quoted \$1.00@1.10.

## New York.

**PACKER HIDES**—Market lower, in line with western market, and quotable on same basis. Two packers sold Sept. native steers at 12c; another packer sold Aug. and Sept. native steers at 12c,

while a fourth packer sold Sept. natives earlier at 13c. All packers sold total of 7,000 all-weight cows, mostly mid-June to late Sept., but some dating back into April all at 10c.

**CALFSKINS**—Last trading in 5-7 calfskins was a car collectors' at \$1.27½, with packer calf nominally 10c over this figure, sales early this week of 7-9 packer calf at \$1.85, with collectors' quoted \$1.75 nom.; some packer 9-12's also sold at \$2.55, with last sale of collectors' skins at \$2.45.

## N. Y. HIDE FUTURE PRICES.

Saturday, Sept. 23, 1933—Close: Sept. 10.75; Dec. 11.90@12.00; Mar. 12.05 sale; June 12.30n; sales 4 lots. Closing 5@10 points higher.

Monday, Sept. 25, 1933—Close: Dec. 11.60 sale; Mar. 11.75@11.79; June 12.00b; sales 13 lots. Closing 30 points lower.

Tuesday, Sept. 26, 1933—Close: Dec. 10.65@10.75; Mar. 10.90@11.00; June 11.10 sale; Sept. 11.25@11.50; sales 34 lots. Closing 85@95 points lower.

Wednesday, Sept. 27, 1933—Close: Dec. 10.50 sale; Mar. 10.70@10.75; June 10.90@11.00; Sept. 11.15@11.25; sales 35 lots. Closing 10@20 points lower.

Thursday, Sept. 28, 1933—Close: Dec. 10.40 sale; Mar. 10.61@10.70; June 10.90b; Sept. 11.15b; sales 19 lots. Closing unchanged to 10 points lower.

Friday, September 29, 1933—Close: Dec. 10.50@10.60; Mar. 10.80@10.85; June 11.05@11.15; Sept. 11.30b; sales 8 lots. Market closing 10 to 19 points higher.

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Sept. 29, 1933, with comparisons, are reported as follows:

| PACKER HIDES.  |                | Cor. week,<br>1932. |
|--|----------------|---------------------|
| Week ended<br>Sept. 29.  | Prev.<br>week. |                     |
| Spr. nat.  |                |                     |
| strs. ....   | 12 @12½n       | 13½ @14n            |
| Hvy. nat. stra.  | @12            | @13                 |
| Hvy. Tex. stra.  | @12            | @13                 |
| Hvy. butt brnd'd   |                |                     |
| strs. ....   | @12            | @13                 |
| Hvy. Col. stra.  | @11½           | @12½                |
| Ex-light Tex.  |                |                     |
| strs. ....   | @10½           | @11½                |
| Brnd'd. cows.  | @10½           | @11½                |
| Light. nat. cows   | @11n           | @12                 |
| Light. brnd. cows  | @11            | @12                 |
| Nat. bulls. ....   | 8 @ 8x         | 8 @ 8n              |
| Brnd'd. bulls. ....  | 7 @ 7½n        | 7 @ 7n              |
| Calfskins .....  | 17 @ 21        | 21 @ 21             |
| Kips. nat. ....  | 15             | 15                  |
| Kips. ev-wt. ....  | 14             | 14                  |
| Kips. brnd'd. 11½@12½  | 11½ @ 12½      | 11½ @ 12½           |
| Slunks. reg. .90   | @1.00          | @1.00@2.00          |
| Slunks. hrs. ....  | @50n           | 50 @ 50n            |
| Light native, butt brnd'd and Colorado steers<br>1c per lb. less than heavies. |                |                     |

| CITY AND SMALL PACKERS. |         |            |
|-------------------------|---------|------------|
| Native all-wts.         | @10n    | 10½ @ 11½n |
| Brnd'd. ....            | @9½n    | 10 @ 11½n  |
| Nat. bulls. ....        | 7½ @ 8n | 8 @ 8½n    |
| Brnd'd. bulls. ....     | @7n     | @7½n       |
| Calfskins .....         | 14 @ 17 | 15 @ 15n   |
| Kips. ....              | @14     | @14        |
| Slunks. reg. .80        | @90n    | 80 @ 90n   |
| Slunks. hrs. ....       | @40n    | 35 @ 40n   |

| COUNTRY HIDES.    |            |                      |
|-------------------|------------|----------------------|
| Hvy. stra. ....   | 8          | 8 @ 8½               |
| Hvy. cows. ....   | 8          | 8 @ 8½               |
| Buff. ....        | 8½ @ 9     | 9 @ 9½               |
| Extremes ....     | @10        | 10 @ 10½             |
| Bulls. ....       | 6          | 6 @ 6½               |
| Calfskins .....   | 12 @ 12½   | 12 @ 12½             |
| Kips. ....        | 11         | 10½ @ 11             |
| Light calf. ....  | 50 @ 60n   | 50 @ 60n             |
| Deacons. ....     | 50 @ 60n   | 50 @ 60n             |
| Slunks. reg. .... | 20n        | 20n @ 20n            |
| Slunks. hrs. .... | @10n       | 10n @ 10n            |
| Horsehides .....  | 3.00@23.75 | 3.00@23.75 2.00@2.50 |

| SHEEPSKINS.            |            |                   |
|------------------------|------------|-------------------|
| Pkr. lambs. ....       |            |                   |
| Smal. pkr. lambs. .... |            |                   |
| Pkr. shearigs. ....    | 1.00@21.10 | 90 @ 1.00 45 @ 50 |
| Dry pelts .14½@15½     | 14         | @15 7 @ 7 8       |

September 30, 1933

# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Sept. 28, 1933.

**CATTLE**—Compared with close last week: Fat cattle again ran liberally, and prices worked lower, principally on common to medium grades. These sold at out of line prices compared with better grades last week. General market, weak to 25c lower, mostly 15@25c off, with longfed bullocks scaling over 1,500 lbs. showing more downturn on unreliable market. It was largely a steer run; extreme top, \$7.00 on medium weights, \$6.75 on 1,457-lb. offerings, \$6.75 on light yearling steers. Strictly choice lightweight fed heifers held up, but all other grades and all heavy heifers declined 15@40c, some common and medium grade light heifers selling 50c off; fat cows, fully 25c lower; cutters, 10@25c off; bulls and vealers, about steady.

**HOGS**—Compared with last Friday: Market 25@40c lower, heavies and packing sows off most. Increased receipts, dull outside and local demand, and a break in fresh pork trade were factors in the decline. Closing top, \$5.15, as against season's peak of \$5.45 last Friday; late bulk better grade 180 to 220 lbs., \$5.00@5.10; 230 to 290 lbs., \$4.25@5.00; 300 to 400 lbs., \$3.60@4.25; most light lights, \$5.00 downward; commercial pigs, below \$4.50; bulk packing sows, \$3.00@3.65; smooth lightweights, \$3.65@3.85; extreme weights, \$3.00 down.

**SHEEP**—Compared with close last Friday: Fat lambs, weak to 25c lower, only part of early losses regained. A dull dressed trade was principal price determining factor despite sharply reduced runs locally. Sheep were weak to a shade lower; supplies increased. Week's extreme top, \$7.30 for natives, little above \$7.25; best westerns, \$7.10 at close; bulk natives and rangers, \$7.00 downward; native throwouts, \$4.00@4.50; fat ewes, \$1.50@2.60; top, \$2.75.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Sept. 28, 1933.

**CATTLE**—Light weight fed steers and yearlings met a rather dependable outlet all week and closed at strong to 25c higher rates. Offerings scaling 1,150 lbs. and above, were slow and around steady. Grass fat steers pre-

dominated in the week's supply and closing sales are 15@25c lower than a week ago. Prime 954-lb. yearling steers scored \$7.15, a new top for the year, while several lots of choice light steers and yearlings went at \$6.35@6.60. Best heavy fed steers went at \$6.25, and the bulk of the fed arrivals cleared from \$5.00@6.25. Most of the straight grassers were taken at \$2.75@4.25. Fed heifers and mixed yearlings are 15@25c higher, while grass heifers are about steady. Fat cows ruled slow and 10@15c lower, but cutter grades were little changed. Bulls ruled steady to 15c off, and vealers held steady with the late top at \$6.00.

**HOGS**—Hog values were under extreme pressure on the closing session, and final prices are 20@25c lower than last Friday. The week's top reached \$4.95 early in the period, but on late rounds of Thursday's session nothing sold above \$4.75. Most of the late arrivals of 170- to 240-lb. weights sold from \$4.65@4.90, while better grades of 250- to 300-lb. weights went at \$4.00@4.60. Underweights were scarce, and most of the 140- to 160-lb. selections ranged from \$4.25@4.80. Packing sows declined 15@20c on the close, with \$3.00@3.65 taking the bulk.

**SHEEP**—Trade in fat lambs was very slow at the close, and values were reduced 35@50c, natives showing the maximum loss. Shippers paid up to \$6.90 for choice rangers early in the week, but the late top rested at \$6.75. Best natives scored \$6.25, with others down to \$6.00 and below. Mature sheep held at steady to weak levels, with best fat ewes going at \$2.75; bulk, \$2.25@2.50.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Sept. 28, 1933.

**CATTLE**—A broad demand for fed steers and yearlings resulted in higher prices early in the week, but later under pressure of liberal runs the early advance was lost, with current prices mostly about steady with a week earlier. Light heifers sold strong. Other sheep stock held about steady, with exception of some weakness on better grade grass cows and heavy heifers. Bulls are weak to 10c lower; vealers, fully steady. Choice yearlings, medium weights and weighty steers earned \$6.50, with one load 1,168-lb., \$6.55. Small lots of heifers sold up to \$6.15.

**HOGS**—Compared with last Saturday, hog prices are steady to 25c lower. Decline was mostly on weighty sows and weighty butchers. Thursday top, \$4.90; 160- to 230-lb. averages, \$4.45@4.75; 250- to 350-lb. weights, \$4.20@4.50; 140 to 160 lbs., \$3.60@4.50; sows, \$3.20@3.65.

**SHEEP**—Lamb prices have been under pressure, and comparisons with last Friday show a 25@50c decline. Yearlings and matured sheep are steady. Thursday's bulk sorted range lambs, \$6.25@6.50; top, \$6.65; sorted native lambs, mostly \$6.50; choice yearlings, up to \$5.25; good to choice ewes, \$1.75@2.75.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Sept. 28, 1933.

**CATTLE**—Compared with the preceding Friday: Steers sold mostly steady, with mixed yearlings and heifers, steady to 25c higher. Cowstuff and bulls ruled 10@15c lower, with vealers 25c higher. Choice yearling steers of 880-lbs. averages scored a top of \$6.50 for the week, with best matured steers \$6.25. Bulk of steers cleared at \$4.75@6.25. Mixed yearlings and heifers in good and choice flesh sold mostly at \$5.50@6.25, with medium descriptions mainly \$4.75@5.25. Top heifers registered \$6.30, and best mixed yearlings \$6.25. Top beef cows brought \$3.75, and bulk sold at \$2.25@3.00, with low cutters largely \$1.25@1.65. Top sausages bulls closed the period at \$2.75; good and choice vealers, \$7.00.

**HOGS**—Swine values tumbled sharply on Thursday, making net losses for the week of 25@50c. The practical top Thursday was \$5.20; late sales, \$5.00 downward. Bulk of all hogs, \$4.75@5.10; packing sows, \$3.25@3.65.

**SHEEP**—Fat lambs declined 50@75c during the period, other classes holding steady. Better lambs realized a late top of \$6.75 to city butchers, packers buying the bulk at \$6.00@6.50; common throwouts, \$3.50@4.00; slaughter ewes, \$2.00@2.75.

## SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Sept. 28, 1933.

**CATTLE**—Yearlings were in best demand this week and strengthened slightly, while matured steers later were at about the same price levels as were noted last Thursday. Choice medium weight beefs sold up to \$6.50, long yearlings brought \$6.35, and most grain feds turned at \$5.25@5.85. Fat sheep stock ruled easier late, but most of the strong to 25c higher turn noted earlier was retained. Choice heifers reached \$5.75 sparingly, beef cows bulked at \$2.35@3.00, and most low cutters and cutters brought \$1.75@2.25. Bulls and vealers held firm. Medium bulls sold up to \$2.75, and choice vealers made \$6.00.

**HOGS**—Local receipts included approximately 38,000 pigs and 16,000 piggy sows eligible for government purchase. Moderate supply of commercial slaughter hogs during first three days of this week about met trade requirements. On closing trade, under a narrow outside inquiry, packers forced

# KENNETT-MURRAY

## LIVESTOCK BUYING ORGANIZATION

Cincinnati, Ohio

Detroit, Mich. Dayton, Ohio

Louisville, Ky. LaFayette, Ind.



Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

September 30, 1933.

## THE NATIONAL PROVISIONER

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prices downward, and compared with last Friday a 15@25c decline was uncovered. Thursday's top held at \$4.90, while bulk of 160- to 240-lb. weights ranged \$4.50@4.75. Bulk of 240- to 300-lb. butchers cleared at \$4.00@4.50, with 300- to 340-lb. heavies bringing \$3.75@4.00. Light lights cashed mostly at \$4.00@4.75. Medium and light packing sows moved at \$3.40@3.65, with heavy weights clearing at \$3.00@3.40.

**SHEEP** — Lower dressed markets proved the dominant factor which carried live lamb prices 25@50c lower than last Friday's level. The late bulk of slaughter lambs moved \$6.25@6.50; top, \$6.50; week's top, \$6.60 sparingly. Aged sheep remained firm. Load lots of slaughter ewes turned at \$2.50; few, \$2.75. Packages of slaughter yearlings made \$4.50@4.75; choice, around \$5.00.

## ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Sept. 27, 1933.

**CATTLE** — Trade in slaughter classes of cattle carried a weak undertone on early days this week, trade averaging weak to 15c lower than last week's close. Better grade light weight steers and yearlings received best action. Strictly good and choice grades sold at \$5.50@6.25; most medium weight and heavier offerings from \$5.50 down; medium to good steers, \$4.25@5.25; plainer grades, down to \$3.00. Common and medium heifers sold at \$2.50@4.25; odd lots, upward to \$5.85; bulk grass cows, \$2.00@2.50; cutters and low cutters, \$1.25@1.75; medium grade grade bulls, \$2.40@2.65; better vealers, \$4.50@5.50; choice, \$6.00.

**HOGS** — Hog prices are 10@15c or more lower than late last week, better 170 to 230 lbs. selling at \$4.85@4.90; desirable 230 to 260 lbs., \$4.60@4.85; most 260 to 340 lbs., \$3.90@4.60; better 140 to 170 lbs., \$4.25@4.90; packing sows, \$3.00@3.70; bulk, \$3.25@3.65.

**SHEEP** — Most better native ewe and wether lambs sold at \$6.25; one load sorted 83-lb. averages to shippers, \$6.50. Several loads of fat ewes sold at \$1.50@2.25.

## CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Sept. 28, 1933.

Rather uneven but stronger trading in hogs featured the week at 22 concentration points and 7 packing plants in Iowa and Minnesota. Quotations were generally higher after Monday, but current bids are mostly lower, with heavy weights showing the most decline. Total receipts to date are slightly heavier than a week ago, but lighter than a year ago. Current prices are mostly 5@10c lower than last week's close. Good to choice 180 to

240 lbs., \$4.40@4.75; 250 to 290 lbs., mostly \$4.00@4.50; short haul big weights, occasionally below \$3.50; light and medium weight packing sows, \$2.90@3.45; heavies, \$2.75 down.

Receipts of hogs unloaded daily at these 22 concentration points and 7 packing plants for the week ended Sept. 28, were as follows:

|                   | This week. | Last week. |
|-------------------|------------|------------|
| Fri., Sept. 23.   | 24,000     | 22,100     |
| Sat., Sept. 24.   | 24,500     | 24,300     |
| Mon., Sept. 25.   | 35,600     | 35,700     |
| Tues., Sept. 26.  | 13,600     | 11,900     |
| Wed., Sept. 27.   | 12,600     | 14,000     |
| Thurs., Sept. 28. | 19,600     | 17,800     |

## CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week ended Sept. 21, 1933:

## BUTCHER STEERS.

Up to 1,050 lbs.

|               | Week ended Sept. 21. | Prev. week. | Same week, 1932. |
|---------------|----------------------|-------------|------------------|
| Toronto       | \$ 5.00              | \$ 5.25     | \$ 6.00          |
| Montreal      | 4.25                 | 4.50        | 5.25             |
| Winnipeg      | 5.50                 | 5.50        | 4.75             |
| Calgary       | 3.00                 | 3.00        | 3.85             |
| Edmonton      | 3.25                 | 3.25        | 4.50             |
| Prince Albert | 3.25                 | 3.25        | 3.75             |
| Moose Jaw     | 3.50                 | 3.50        | 4.25             |
| Saskatoon     | 3.00                 | 3.00        | 4.00             |

## VEAL CALVES.

|               | Week ended Sept. 21. | Prev. week. | Same week, 1932. |
|---------------|----------------------|-------------|------------------|
| Toronto       | \$ 8.00              | \$ 8.00     | \$ 8.00          |
| Montreal      | 6.50                 | 6.75        | 6.50             |
| Winnipeg      | 5.00                 | 5.00        | 5.50             |
| Calgary       | 3.25                 | 3.25        | 4.50             |
| Edmonton      | 4.00                 | 4.00        | 4.50             |
| Prince Albert | 3.00                 | 3.50        | 3.50             |
| Moose Jaw     | 3.50                 | 4.50        | 4.50             |
| Saskatoon     | 3.25                 | 3.25        | 4.25             |

## SELECT BACON HOGS.

|               | Week ended Sept. 21. | Prev. week. | Same week, 1932. |
|---------------|----------------------|-------------|------------------|
| Toronto       | \$ 7.40              | \$ 7.00     | \$ 9.58          |
| Montreal      | 7.00                 | 8.00        | 9.15             |
| Winnipeg      | 6.65                 | 7.00        | 7.75             |
| Calgary       | 6.85                 | 6.85        | 5.25             |
| Edmonton      | 6.40                 | 6.65        | 5.20             |
| Prince Albert | 6.45                 | 7.10        | 5.45             |
| Moose Jaw     | 6.35                 | 6.50        | 5.85             |
| Saskatoon     | 6.45                 | 6.95        | 5.45             |

## GOOD LAMBS.

|               | Week ended Sept. 21. | Prev. week. | Same week, 1932. |
|---------------|----------------------|-------------|------------------|
| Toronto       | \$ 6.00              | \$ 6.00     | \$ 5.75          |
| Montreal      | 5.85                 | 5.85        | 5.25             |
| Winnipeg      | 5.00                 | 5.00        | 4.75             |
| Calgary       | 6.85                 | 6.85        | 5.25             |
| Edmonton      | 6.40                 | 6.65        | 5.20             |
| Prince Albert | 6.45                 | 7.10        | 5.45             |
| Moose Jaw     | 6.35                 | 6.50        | 5.85             |
| Saskatoon     | 6.45                 | 6.95        | 5.45             |

## HOGS AT 11 MARKETS.

|                      | Week ended Sept. 23. | Prev. week. | 1,243,000 |
|----------------------|----------------------|-------------|-----------|
| Week ended Sept. 23. | 229,000              | 214,000     | 1,070,000 |
| Previous week        | 231,000              | 217,000     | 406,000   |
| 1932                 | 270,000              | 468,000     | 507,000   |
| 1931                 | 236,000              | 467,000     | 594,000   |
| 1930                 | 277,000              | 467,000     | 569,000   |
| 1929                 | 301,000              | 510,000     | 569,000   |
| 1928                 | 396,000              | 457,000     | 599,000   |

|                      | Week ended Sept. 23. | Prev. week. | 1,243,000 |
|----------------------|----------------------|-------------|-----------|
| Week ended Sept. 23. | 184,000              | 107,000     | 271,000   |
| Previous week        | 189,000              | 82,000      | 302,000   |
| 1932                 | 208,000              | 318,000     | 291,000   |
| 1931                 | 187,000              | 333,000     | 424,000   |
| 1930                 | 215,000              | 337,000     | 409,000   |
| 1929                 | 242,000              | 359,000     | 431,000   |
| 1928                 | 305,000              | 320,000     | 456,000   |

\*Including 936,000 pigs and piggy sows this week and 597,000 a week ago.

## LOANS FOR LIVESTOCK.

Loans up to a maximum of \$100,000 at 4 per cent interest will be made by the Central Bank for Cooperatives to the National Livestock Marketing Association for moving lambs and feeder cattle from the range areas of the West to the feeding areas of the Middle West, the Farm Credit Administration announced.

Funds advanced to the association will be loaned by it to its member sales agencies, and these, in turn, will lend to individual farmers. The proceeds will be used to pay freight and feeding-in-transit charges on the movement of the lambs and feeder cattle from the ranges of the West to feeding areas in Indiana, Illinois, Iowa, South Dakota, and other states. It is expected that the livestock moved with the help of his loan will be marketed within six months, when the loan will be repaid.

As a result of this loan, range cattle men will find an outlet for their cattle in feeding areas, and will not be so inclined to market their livestock for consumption as they would if they did not have this outlet, it was said. At the same time, the growers of feed crops will find a market for such crops in feeding them to cattle. A similar commitment was granted last year to the National Livestock Marketing Association. Only \$60,000 was used, and the entire loan was repaid.

## U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Sept. 22, 1933, as reported to THE NATIONAL PROVISIONER:

|                            | Week ended Sept. 22. | Prev. week. | Cor. week, 1932. |
|----------------------------|----------------------|-------------|------------------|
| Chicago                    | 90,550               | 98,906      | 97,984           |
| Kansas City, Kan.          | 32,884               | 33,816      | 40,511           |
| Omaha                      | 33,715               | 28,311      | 42,177           |
| St. Louis & East St. Louis | 44,207               | 49,597      | 49,480           |
| Sioux City                 | 17,982               | 14,612      | 20,784           |
| St. Joseph                 | 31,402               | 31,616      | 31,616           |
| St. Paul                   | 16,500               | 27,271      | 14,288           |
| N. Y., Newark, J. C.       | 47,959               | 45,960      | 40,643           |

Total ..... 315,239 304,476 361,623

## STOCK YARDS HEAD PASSES.

W. S. Witten, prior to his retirement three years ago superintendent of the Los Angeles, Calif., stock yards, passed away recently in that city following a lingering illness. For twenty-five years Mr. Witten was general superintendent of the Union Stock Yards, Chicago, and served in a similar capacity for ten years at Omaha, Neb. He was general superintendent of the Los Angeles stock yards for eight years. He is survived by his widow, Frances V. Witten.

## SUPERVISION WITHDRAWN.

Jurisdiction of the packers and stockyards act was withdrawn from the Farmers' Live Stock Market at Bristol, Tenn.-Va., August 24, 1933, because the size of the yards has been reduced to less than 20,000 square feet.

**Hogs — Sheep — Calves — Cattle**  
**H. L. SPARKS & CO.**

National Stock Yards, Ill.—Phone East 6261  
Mississippi Valley Stock Yds., St. Louis, Mo.  
Phone Tyler 2500

**Order Buyer of Live Stock**  
**L. H. McMURRAY**

Formerly of McMurray-Johnston, Inc.  
Indianapolis, Indiana

September 30, 1933.

## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Sept. 28, 1933, as reported by the U. S. Bureau of Agricultural Economics:

|  | CHICAGO.      | E. ST. LOUIS. | OMAHA.        | KAN. CITY.    | ST. PAUL.    |
|--|---------------|---------------|---------------|---------------|--------------|
| Hogs (Soft or oily hogs and roasting pigs excluded): |               |               |               |               |              |
| Lt. lt. (140-160 lbs.) gd-ch.                        | \$4.60@ 5.10  | \$4.60@ 5.15  | \$3.55@ 4.55  | \$4.00@ 4.80  | \$3.85@ 4.75 |
| Lt. wt. (160-180 lbs.) gd-ch.                        | 4.90@ 5.15    | 5.00@ 5.20    | 4.45@ 4.75    | 4.65@ 4.90    | 4.60@ 4.80   |
| (180-200 lbs.) gd-ch.                                | 5.00@ 5.15    | 5.10@ 5.20    | 4.45@ 4.85    | 4.80@ 4.90    | 4.75@ 4.80   |
| Med. wt. (200-220 lbs.) gd-ch.                       | 5.00@ 5.10    | 5.10@ 5.20    | 4.50@ 4.85    | 4.80@ 4.90    | 4.75@ 4.80   |
| (220-250 lbs.) gd-ch.                                | 5.00@ 5.10    | 4.90@ 5.15    | 4.50@ 4.85    | 4.65@ 4.90    | 4.50@ 4.80   |
| Hvy. wt. (250-290 lbs.) gd-ch.                       | 4.25@ 4.85    | 4.60@ 5.00    | 4.15@ 4.65    | 4.40@ 4.75    | 3.90@ 4.60   |
| (290-350 lbs.) gd-ch.                                | 3.90@ 4.40    | 4.20@ 4.70    | 3.90@ 4.40    | 4.15@ 4.45    | 3.70@ 4.10   |
| Pkg. sows (275-500 lbs.) med-ch.                     | 3.30@ 3.75    | 3.50@ 3.75    | 3.40@ 3.65    | 3.45@ 3.75    | 3.45@ 3.60   |
| (350-425 lbs.) good                                  | 3.10@ 3.40    | 3.35@ 3.65    | 3.25@ 3.55    | 3.25@ 3.65    | 3.15@ 3.50   |
| (325-550 lbs.) good                                  | 3.00@ 3.25    | 3.25@ 3.50    | 3.00@ 3.25    | 2.90@ 3.25    | 2.90@ 3.25   |
| (275-550 lbs.) good                                  | 2.85@ 3.40    | 3.20@ 3.50    | 2.85@ 3.15    | 2.85@ 3.25    | 2.80@ 3.50   |
| Str. pigs (100-150 lbs.) gd-ch.                      | 3.50@ 4.00    | 3.35@ 4.40    |               |               |              |
| Av. cost & wt. Thur. (Pigs excl.)                    | 4.30-273 lbs. | 5.05-220 lbs. | 4.00-296 lbs. | 4.48-246 lbs. | 5.05@ 6.25   |

## Slaughter Cattle and Calves:

## STEERS (600-900 LBS.):

|        |            |            |            |            |            |
|--------|------------|------------|------------|------------|------------|
| Choice | 6.25@ 6.85 | 6.25@ 6.75 | 6.00@ 6.50 | 6.15@ 6.75 | 5.00@ 5.65 |
| Good   | 5.75@ 6.25 | 5.50@ 6.25 | 5.35@ 6.00 | 5.40@ 6.15 | 4.15@ 5.15 |
| Medium | 4.50@ 5.75 | 4.00@ 5.50 | 4.35@ 5.35 | 3.60@ 5.40 | 3.00@ 4.15 |
| Common | 3.00@ 4.50 | 3.00@ 4.00 | 3.00@ 4.35 | 2.75@ 3.60 | 5.75@ 6.35 |

## STEERS (900-1100 LBS.):

|        |            |            |            |            |            |
|--------|------------|------------|------------|------------|------------|
| Choice | 6.25@ 7.00 | 6.25@ 6.75 | 6.00@ 6.50 | 6.15@ 6.75 | 5.15@ 5.75 |
| Good   | 5.50@ 6.25 | 5.50@ 6.25 | 5.35@ 6.00 | 5.40@ 6.15 | 4.15@ 5.25 |
| Medium | 4.50@ 5.75 | 4.00@ 5.50 | 4.35@ 5.35 | 3.60@ 5.40 | 3.00@ 4.15 |
| Common | 3.00@ 4.50 | 3.00@ 4.00 | 3.00@ 4.35 | 2.75@ 3.60 | 5.65@ 6.35 |

## STEERS (1100-1300 LBS.):

|        |            |            |            |            |            |
|--------|------------|------------|------------|------------|------------|
| Choice | 6.25@ 7.00 | 6.25@ 6.75 | 6.00@ 6.50 | 6.15@ 6.75 | 5.15@ 5.75 |
| Good   | 5.50@ 6.25 | 5.50@ 6.25 | 5.35@ 6.00 | 5.25@ 6.15 | 3.75@ 5.15 |
| Medium | 4.50@ 5.75 | 4.00@ 5.50 | 4.35@ 5.35 | 3.60@ 5.40 | 3.00@ 4.15 |

## STEERS (1300-1500 LBS.):

|        |            |            |            |            |            |
|--------|------------|------------|------------|------------|------------|
| Choice | 6.25@ 7.00 | 6.00@ 6.50 | 6.00@ 6.50 | 5.75@ 6.50 | 4.75@ 5.65 |
| Good   | 5.50@ 6.25 | 5.25@ 6.25 | 5.35@ 6.00 | 5.00@ 6.25 | 5.35@ 6.00 |

## HEIFERS (550-850 LBS.):

|        |            |            |            |            |            |
|--------|------------|------------|------------|------------|------------|
| Choice | 5.75@ 6.40 | 6.00@ 6.50 | 5.75@ 6.15 | 5.75@ 6.50 | 4.50@ 5.35 |
| Good   | 4.75@ 6.00 | 5.50@ 6.00 | 5.00@ 5.75 | 5.00@ 6.00 | 2.50@ 4.50 |
| Medium | 2.75@ 5.00 | 2.75@ 5.00 | 3.00@ 5.00 | 2.50@ 5.00 | 4.35@ 6.00 |
| Common | 4.50@ 6.25 | 5.00@ 6.00 | 5.00@ 6.00 | 5.00@ 6.00 | 2.50@ 4.50 |

## COWS:

|                       |            |            |            |            |            |
|-----------------------|------------|------------|------------|------------|------------|
| Choice                | 2.75@ 5.00 | 3.00@ 5.00 | 3.00@ 5.00 | 2.50@ 5.00 | 2.75@ 3.85 |
| Good                  | 3.25@ 4.50 | 3.25@ 3.75 | 3.25@ 4.25 | 2.75@ 3.85 | 2.75@ 2.75 |
| Medium                | 2.15@ 3.25 | 2.25@ 3.25 | 2.25@ 3.25 | 2.25@ 2.75 | 1.00@ 1.75 |
| Low cutter and cutter | 1.50@ 2.15 | 1.00@ 2.25 | 1.00@ 2.25 | 1.50@ 2.25 | 2.40@ 2.85 |

## BULLS (YRS. EX. BEEF):

|             |            |            |            |            |            |
|-------------|------------|------------|------------|------------|------------|
| Good-choice | 3.15@ 4.00 | 2.75@ 3.40 | 2.50@ 3.25 | 2.65@ 3.00 | 1.50@ 2.65 |
| Cul-med.    | 2.25@ 3.15 | 2.00@ 2.75 | 1.85@ 2.60 | 1.75@ 2.65 | 4.75@ 6.00 |

## VEALERS (MILK-FED):

|             |            |            |            |            |            |
|-------------|------------|------------|------------|------------|------------|
| Good-choice | 6.00@ 7.50 | 5.50@ 7.00 | 5.50@ 6.50 | 4.50@ 6.00 | 3.35@ 4.75 |
| Medium      | 5.00@ 6.00 | 4.50@ 5.50 | 4.00@ 5.50 | 3.50@ 4.50 | 1.50@ 3.35 |
| Cul-med.    | 4.00@ 5.00 | 2.00@ 4.50 | 2.50@ 3.50 | 3.50@ 3.50 | 5.00@ 5.00 |

## CALVES (250-500 LBS.):

|             |            |            |            |            |            |
|-------------|------------|------------|------------|------------|------------|
| Good-choice | 3.50@ 5.00 | 4.75@ 5.75 | 4.00@ 4.75 | 3.50@ 5.00 | 1.50@ 3.50 |
| Cul-med.    | 2.50@ 3.50 | 2.75@ 4.75 | 2.50@ 4.00 | 2.00@ 3.50 | 6.00@ 6.50 |

## Slaughter Sheep and Lambs:

|                       |            |            |            |            |            |
|-----------------------|------------|------------|------------|------------|------------|
| LAMBS:                |            |            |            |            |            |
| (90 lbs. down) gd-ch. | 6.50@ 7.30 | 6.00@ 6.75 | 6.25@ 6.50 | 6.25@ 6.00 | 4.00@ 6.00 |
| Com-med.              | 4.00@ 6.75 | 3.50@ 6.00 | 4.00@ 6.25 | 4.50@ 6.25 | 4.00@ 6.00 |

## YEARLING WETHERS:

|                      |            |            |            |            |            |
|----------------------|------------|------------|------------|------------|------------|
| (90-110 lbs.) gd-ch. | 4.25@ 5.10 | 4.00@ 5.00 | 4.25@ 5.25 | 4.50@ 5.00 | 4.25@ 5.25 |
| Medium               | 3.75@ 4.75 | 3.25@ 4.00 | 3.50@ 4.25 | 3.75@ 4.50 | 3.25@ 4.25 |

## EWES:

|                        |            |            |            |            |            |
|------------------------|------------|------------|------------|------------|------------|
| (90-120 lbs.) gd-ch.   | 1.75@ 2.75 | 2.00@ 2.75 | 1.75@ 2.75 | 2.00@ 2.75 | 1.75@ 2.50 |
| (120-150 lbs.) gd-ch.  | 1.50@ 2.50 | 1.50@ 2.50 | 1.50@ 2.50 | 1.50@ 2.50 | 1.50@ 2.50 |
| (All weights) com-med. | .75@ 2.00  | 1.00@ 2.00 | 1.00@ 1.75 | 1.00@ 2.00 | 1.00@ 1.75 |

|       |            |            |            |            |            |
|-------|------------|------------|------------|------------|------------|
| Total | 1.75@ 2.75 | 2.00@ 2.75 | 1.75@ 2.75 | 2.00@ 2.75 | 1.75@ 2.50 |
|       |            |            |            |            |            |

## GOATS:

|                        |          |         |        |  |  |
|------------------------|----------|---------|--------|--|--|
| Chicago                | 87,935   | 91,478  | 92,516 |  |  |
| Kansas City            | 32,884   | 33,816  | 49,311 |  |  |
| Omaha                  | 119,588  | 78,204* | 39,295 |  |  |
| East St. Louis         | 29,773   | 40,004* | 24,584 |  |  |
| St. Joseph             | 70,086   | 42,578* | 16,061 |  |  |
| Sioux City             | 101,610* | 78,122* | 26,707 |  |  |
| Wichita                | 6,536    | 8,674   | 11,446 |  |  |
| Fort Worth             |          |         | 3,624  |  |  |
| Philadelphia           | 17,720   | 18,802  | 18,341 |  |  |
| Indianapolis           | 12,583   | 13,815  | 49,254 |  |  |
| New York & Jersey City | 47,530   | 46,826  | 49,254 |  |  |
| Oklahoma City          | 37,697   | 22,652  | 7,635  |  |  |

## NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Sept. 23, 1933:

|               |         |        |        |
|---------------|---------|--------|--------|
| Cattle.       | Calves. | Hogs.  | Sheep. |
| Jersey City   | 3,675   | 11,385 | 4,907  |
| Central Union | 2,044   | 1,244  | 9,046  |
| New York      | 320     | 2,216  | 12,812 |

Total ..... 6,039 14,825 17,719 58,248

Previous week ..... 7,469 16,305 19,246 79,637

Two weeks ago ..... 7,261 12,854 12,343 68,585

## RECEIPTS AT CENTERS

SATURDAY, SEPTEMBER 23, 1933.

Cattle. Hogs. Sheep.

|              |        |        |        |
|--------------|--------|--------|--------|
| Chicago      | 1,000  | 35,000 | 3,600  |
| Kansas City  | 250    | 15,000 | 300    |
| Omaha        | 300    | 17,000 | 100    |
| St. Louis    | 100    | 12,000 | 1,500  |
| St. Joseph   | 2,100  | 2,000  | 5,500  |
| Sioux City   | 10,500 | 10,000 | 12,500 |
| Fort Worth   | 200    | 1,700  | 1,000  |
| Milwaukee    | 100    | 2,000  | 1,000  |
| Denver       | 100    | 800    | 9,100  |
| Louisville   | 100    | 1,000  | 1,000  |
| Wichita      | 100    | 1,000  | 1,000  |
| Indianapolis | 100    | 12,000 | 1,200  |
| Pittsburgh   | 100    | 5,300  | 3,500  |
| Cincinnati   | 100    | 6,000  | 1,000  |
| Buffalo      | 100    | 3,100  | 500    |
| Nashville    | 100    | 2,000  | 500    |

MONDAY, SEPTEMBER 25, 1933.

Cattle. Hogs. Sheep.

|              |           |        |        |
|--------------|-----------|--------|--------|
| Chicago      | 20,000    | 90,000 | 18,000 |
| Kansas City  | 35,000    | 35,000 | 7,000  |
| Omaha        | 18,500    | 25,000 | 6,000  |
| St. Louis    | 3,200     | 22,000 | 1,500  |
| St. Joseph   | 2,000     | 25,000 | 2,000  |
| Sioux City   | 2,700     | 9,000  | 1,000  |
| St. Paul     | 1,800     | 16,500 | 9,500  |
| Fort Worth   | 800       | 2,000  | 200    |
| Milwaukee    | 800       | 4,000  | 600    |
| Denver       | 800       | 1,000  | 200    |
| Louisville   | 300       | 3,300  | 300    |
| Wichita      | 900       | 10,000 | 400    |
| Indianapolis | 1,600</td |        |        |



# PIMIEXO

— POWDERED —



## A superior product for better sausage!



For fine flavor and appearance, PIMIEXO gives *better* results — at less cost. The superiority of this sweet, red spice is outstanding in the production of high-grade, appetizing sausage — *sausage that sells!*

### BETTER

PIMIEXO is uniform, high in quality, 53% more soluble than ordinary paprika — mixes thoroughly and easily.



### INEXPENSIVE

PIMIEXO is concentrated — a small amount goes a long way. Thus it is actually *less expensive* to use!



### FINE FLAVOR

Meat products are flavored better when PIMIEXO is used. It produces a superior flavor that adds zest and appetite appeal to any sausage product.



### MORE STYLE

PIMIEXO provides bright, natural sausage which pleases the eye and induces purchases.

Order PIMIEXO *today* — cash in on the *added* sales it gives. Write for details.

Used extensively by I. A. M. P. members

**CHILI PRODUCTS CORPORATION, LTD.**  
1841 East 50th St. LOS ANGELES, CAL.

160 E. Illinois St. Chicago, Ill.  
"THE HOUSE OF STANDARDIZED QUALITY"

## F. C. ROGERS, INC.

NINTH AND NOBLE STREETS  
PHILADELPHIA

### PROVISION BROKER

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

## FELDER & JOCHSBERGER, Inc.

G. A. Felder L. Jochsberger  
PACKINGHOUSE BROKERS  
98 Gansevoort St. New York, N. Y.  
Phone Watkins 9-1868-9

## H. P. HENSCHIEN

ARCHITECT  
Established since 1909  
PACKING PLANTS — PLANT ADDITIONS  
RECONDITIONING FOR GOVT. INSPECTION  
59 E. Van Buren St., Chicago, Ill.

## Menges Mange, Inc.

EQUIPMENT SUPPLIES REFRIGERATION  
EVERYTHING FOR THE PACKER  
Successors To BONNELL-TOHTZ CO.  
1515 N. GRAND BLVD. ST. LOUIS, MO.

## The Cudahy Packing Co.

Importers and Exporters of  
Selected Sausage Casings  
221 North LaSalle Street Chicago, U. S. A.

## MEAT BAGS

BURLAP STOCKINETTE COTTON

## E.S. HALSTED & CO., Inc.

64 PEARL ST. NEW YORK CITY  
Joseph Wahlman. Dept. Mgr.  
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

# Chicago Section

John W. Rath of the Rath Packing Company, Waterloo, Ia., was in the city this week.

Geo. H. Decker, treasurer, Val Decker Packing Co., Piqua, O., was in the city the past week.

Jay E. Decker, president, Jacob E. Decker & Sons, Mason City, Ia., was a Chicago visitor this week.

Frank A. Hunter, president of the Hunter Packing Co., East St. Louis, Ill., was in Chicago this week.

George Hilgemeier, president of F. Hilgemeier & Bro. Inc., Indianapolis, Ind., was a Chicago visitor this week.

Edw. A. Schenck, vice president and sales manager of the Columbus Packing Co., Columbus, O., was a recent visitor in Chicago.

Harry G. Cuneo, manager of Geo. A. Hormel & Co. Chicago branch, is taking a rest at Sacred Heart sanitarium, Milwaukee, Wis.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 22,911 cattle, 4,109 calves, 45,076 hogs, 21,282 sheep.

Myron McMillan, secretary-treasurer, J. T. McMillan Co., St. Paul, Minn., with Mrs. McMillan, spent several days in the city recently doing A Century of Progress.

H. J. Mayer, jr., of H. J. Mayer & Sons Co., seasoning and curing compound manufacturers, leaves early next week for an extended business trip through the South.

Provision shipments from Chicago for the week ended Sept. 23, 1933, with comparisons, were as follows:

|                   | Week<br>Sept. 23. | Previous<br>5 days. | Same<br>week, '32. |
|-------------------|-------------------|---------------------|--------------------|
| Cured meats, lbs. | 20,802,000        | 19,017,000          | 20,795,000         |
| Fresh meats, lbs. | 46,361,000        | 44,717,000          | 43,950,000         |
| Lard, lbs.        | 5,985,000         | 6,443,000           | 6,913,000          |

Maj. Gen. Shannon, lieutenant governor of Pennsylvania, Brig. Gen. Martin, secretary of state, Brig. Gen. Davis, adjutant general of the Pennsylvania National Guard, together with twelve colonels of the guard, were luncheon guests of president T. G. Lee of Armour and Company this week, preceding a tour of the Armour plant.

H. E. Hoaglund, president of Brown Edwards Co., oil brokers, died this week at the Swedish Covenant hospital following a throat operation. He was 50 years of age. He is survived by his widow and two children. Funeral serv-

ices were held Friday in the funeral chapel at 3419 North Clark street, Chicago.

Chicago retail meat dealers and their families were the guests of Armour and Company at the Civic Opera House Friday, Sept. 22, which marked the fourth anniversary of the broadcasting of the Armour radio hour. Phil Baker and his gang were augmented by stage and radio celebrities. President T. G. Lee welcomed the nearly 4,000 people who filled the house. Ticket stubs were numbered and during the evening prizes were awarded the lucky ones. John Kotal, secretary of the National Retail Meat Dealers association, drew the numbers from the hat, with Thomas F. Driscoll, advertising manager of Armour and Company, presiding.

## ANOTHER OLD TIMER PASSES.

Patrick Coyle, long associated with the meat packing industry, died at the home of his daughter in Pittsburg, Kans., on September 17 at the age of 73 years. "Paddy," as he was affectionately known among his many friends and acquaintances in the industry, started his packinghouse career at the plant of John Morrell & Co., when it first began operations at Ottumwa, Iowa. After several other affiliations, with Cudahy at Omaha and Kansas City and Ruddy Bros. at Kansas City, he was associated with Hull & Dillon at Pittsburg, and Henneberry & Co., at Arkansas City. In 1905 he entered the service as a government inspector and worked for a period at the Sperry & Barnes plant at New Haven, Conn. Later he returned to Hull & Dillon at Pittsburg, where he was associated at the time of his death. Surviving are three daughters and three sons.

## SAN FRANCISCO PACKER DIES.

James Allan, president of James Allan & Sons, San Francisco, packers and wholesale meat dealers, died at his home in that city on September 9 at the age of 72 years. Mr. Allan was born in Scotland. In his early years in California he was associated with Miller & Lux, H. Moffat and other packers in the San Francisco Bay area. For many years he was in partnership with Grant Pyle, both in the meat packing and in the ranching business. Later he established the firm with which he was associated at the time of his death. Mr. Allan is survived by two daughters and three sons. The sons, James H. C., John and Douglas Allan, were associated with their father and will continue the business of which he was the head.

## BIG SHOW WELL UNDER WAY.

Plans for entries and premiums at the 34th International Livestock Exposition are announced by secretary-manager B. H. Heide, the big show to be held at Union Stock Yards, Chicago, December 2-9, 1933. Twenty-nine breeds of livestock will be on display. All cattle are of beef breeds and lambs of dual-purpose breeds, producing good quality meat and wool. In addition there will be the grain and hay show and the wool show each of which have attracted extensive exhibits and widespread interest.

## NEW MARYLAND PACKING FIRM.

K. E. Hilthon, well-known pork packing expert, together with J. T. Bishop and Joseph C. Bishop, has formed the Eastern Shore Packing Co., Inc. The plant is located at Queenstown, Md., and for the time being will operate without federal inspection. This situation, according to Mr. Hilthon, will obtain for only a short period, as it is the aim of the new company to incorporate the inspection feature at the earliest possible moment. Operations began the middle of September.

## HULL EMPLOYES PICNIC.

The Hull Club of the Hull & Dillon Packing Co., Pittsburg, Kans., held its fifth annual picnic Saturday, September 23 at the Elk's Country Club. Vice president E. D. Henneberry was general chairman of arrangements. Included in the day's entertainment was an address by president Lewis Hull, contests for children and grown-ups, a supper furnished by the club and a two-hour musical program in the evening followed by dancing until midnight.

## BRAZILIAN LARD TO U. K.

Brazilian lard has appeared on the British market in increasing quantities, and Brazil expects to export about 11,000,000 lbs. of lard to Great Britain during 1933, according to the American consul at Porto Alegre. Heretofore the lard exported from Brazil, totaling between 650,000 and 1,000,000 pounds in recent years, has been going principally to France and Germany. Trial shipments made early this year to Liverpool and London were favorably received, and by the end of May, 2,750,000 pounds had been shipped. The movement scheduled up to mid-August reached 4,950,000 pounds. The lard is packed in cases holding two 28-pound blocks.



# PACKERS COMMISSION CO.

SPECIALIZING IN DRESSED HOGS FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. :: Phone Webster 3113

September 30, 1933.

# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual cariot trading Thursday,  
September 28, 1933.

| REGULAR HAMS. |                 |                 |                |
|---------------|-----------------|-----------------|----------------|
|               | Green Standard. | Sweet Standard. | Pickled Fancy. |
| 8-10          | 9 1/2           | 9 1/2           | 10             |
| 10-12         | 9 1/2           | 9 1/2           | 10             |
| 12-14         | 9 1/2           | 9 1/2           | 10             |
| 14-16         | 9 1/2           | 9 1/2           | 10             |
| 10-16 range   | 9 1/2           | .....           | .....          |

| BOILING HAMS. |                 |                 |                |
|---------------|-----------------|-----------------|----------------|
|               | Green Standard. | Sweet Standard. | Pickled Fancy. |
| 16-18         | 9 1/2           | 9 1/2           | 9 1/2          |
| 18-20         | 9 1/2           | 9 1/2           | 9 1/2          |
| 20-22         | 9 1/2           | 9 1/2           | 9 1/2          |
| 16-22 range   | 9 1/2           | .....           | .....          |

| SKINNED HAMS. |                 |                 |                |
|---------------|-----------------|-----------------|----------------|
|               | Green Standard. | Sweet Standard. | Pickled Fancy. |
| 10-12         | 10              | 10              | 10 1/2         |
| 12-14         | 10              | 10              | 10 1/2         |
| 14-16         | 9 1/2           | 10              | 10 1/2         |
| 16-18         | 9 1/2           | 9 1/2           | 10 1/2         |
| 18-20         | 8 1/2           | 9 1/2           | 9 1/2          |
| 20-22         | 8 1/2           | 9 1/2           | 9 1/2          |
| 22-24         | 8 1/2           | 9 1/2           | 9 1/2          |
| 24-26         | 7 1/2           | 8               | .....          |
| 25-30         | 6 1/2           | 7               | .....          |
| 30-35         | 6               | 6 1/2           | .....          |

| PICNIC. |                 |                 |                    |
|---------|-----------------|-----------------|--------------------|
|         | Green Standard. | Sweet Standard. | Pickled Sh. Shank. |
| 4-6     | 5 1/2           | 5               | 5 1/2              |
| 6-8     | 5 1/2           | 4 1/2           | 5 1/2              |
| 8-10    | 4 1/2           | 4 1/2           | 5                  |
| 10-12   | 4 1/2           | 4 1/2           | 4 1/2              |
| 12-14   | 4 1/2           | 4 1/2           | 4 1/2              |

| BELLIES. |                 |                |           |
|----------|-----------------|----------------|-----------|
|          | Green Sq. Sols. | Cured S.P. Dry | Cured     |
| 6-8      | 8 1/2           | 8 1/2 @ 8 1/2  | 9 @ 9 1/2 |
| 8-10     | 8 1/2           | 8 1/2 @ 8 1/2  | 9 @ 9 1/2 |
| 10-12    | 8 1/2           | 8 1/2 @ 8 1/2  | 9 @ 9 1/2 |
| 12-14    | 8 1/2           | 8 1/2          | 8 1/2     |
| 14-16    | 8 1/2           | 8              | 8 1/2     |
| 16-18    | 8               | 7 1/2          | 8 1/2     |

| D. S. BELLIES. |                 |       |       |
|----------------|-----------------|-------|-------|
|                | Clear Standard. | Fancy | Rib   |
| 14-16          | 5 1/2           | ..... | ..... |
| 16-18          | 5 1/2           | 6 1/2 | ..... |
| 18-20          | 5 1/2           | 6 1/2 | ..... |
| 20-25          | 5 1/2           | 6 1/2 | ..... |
| 25-35          | 5 1/2           | 6     | 5 1/2 |
| 35-40          | 5 1/2           | 5 1/2 | 5 1/2 |
| 40-50          | 5 1/2           | ..... | 5     |
| 50-60          | 4 1/2           | ..... | 4 1/2 |

| D. S. FAT BACKS. |           |       |       |
|------------------|-----------|-------|-------|
|                  | Standard. | Trim. | Trim. |
| 8-10             | 4 1/2     | 5     | 5     |
| 10-12            | 5         | 5 1/2 | 5 1/2 |
| 12-14            | 5 1/2     | 5 1/2 | 5 1/2 |
| 14-16            | 5 1/2     | 6     | 5 1/2 |
| 16-18            | 5 1/2     | 6     | 5 1/2 |
| 18-20            | 6 1/2     | 6 1/2 | 5 1/2 |
| 20-25            | 6 1/2     | 6 1/2 | 5 1/2 |

| OTHER D. S. MEATS. |           |        |        |
|--------------------|-----------|--------|--------|
|                    | Standard. | Trim.  | Trim.  |
| Extra short clear  | 35-45     | 54 1/2 | 55     |
| Extra short ribs   | 35-45     | 54 1/2 | 49     |
| Regular plates     | 6-8       | 54 1/2 | 62 1/2 |
| Clear plates       | 4-6       | 5      | 5      |
| Jowl butts         | 4-6       | 5      | 5      |
| Green square jowls | .....     | 5 1/2  | 6 1/2  |
| Green rough jowls  | .....     | 5 1/2  | 6 1/2  |

| LARD. |                   |                    |                                |
|-------|-------------------|--------------------|--------------------------------|
|       | Prime steam, cash | Prime steam, loose | Refined, in export boxes—N. Y. |
|       | 5 1/2             | 4 90               | 6.25                           |
|       | .....             | .....              | 6.25                           |
|       | .....             | .....              | 6.25                           |

| LARD. |                     |          |       |
|-------|---------------------|----------|-------|
|       | Neutral, in tierces | Raw leaf | ..... |
|       | 6.02 1/2            | 4.87 1/2 | ..... |
|       | .....               | .....    | ..... |

| PURE VINEGARS |       |       |       |
|---------------|-------|-------|-------|
|               | ..... | ..... | ..... |
|               | ..... | ..... | ..... |
|               | ..... | ..... | ..... |
|               | ..... | ..... | ..... |

A. P. CALLAHAN & COMPANY

247 S. LUCAS AVENUE

CHICAGO, ILL.

## FUTURE PRICES.

SATURDAY, SEPTEMBER 23, 1933.

Open. High. Low. Close.

LARD—

Sept. 5.82 1/2 5.82 1/2 5.75 5.80b

Oct. 5.82 1/2 5.82 1/2 5.75 5.80b

Nov. 5.82 1/2 5.82 1/2 5.75 5.80b

Dec. 5.82 1/2 5.82 1/2 5.75 5.80b

Jan. 5.82 1/2 5.82 1/2 5.75 5.80b

CLEAR BELLIES—

Sept. 5.82 1/2 5.82 1/2 5.75 5.80b

Oct. 5.82 1/2 5.82 1/2 5.75 5.80b

Nov. 5.82 1/2 5.82 1/2 5.75 5.80b

Dec. 5.82 1/2 5.82 1/2 5.75 5.80b

Jan. 5.82 1/2 5.82 1/2 5.75 5.80b

TUESDAY, SEPTEMBER 26, 1933.

Open. High. Low. Close.

LARD—

Sept. 5.65 5.67 1/2 5.65 5.67 1/2

Oct. 5.65 5.67 1/2 5.65 5.67 1/2

Nov. 5.65 5.67 1/2 5.65 5.67 1/2

Dec. 5.65 5.67 1/2 5.65 5.67 1/2

Jan. 5.65 5.67 1/2 5.65 5.67 1/2

CLEAR BELLIES—

Sept. 5.60 5.62 1/2-57 1/2 5.62 1/2 5.65 5.67 1/2

Oct. 5.60 5.62 1/2-57 1/2 5.62 1/2 5.65 5.67 1/2

Nov. 5.60 5.62 1/2-57 1/2 5.62 1/2 5.65 5.67 1/2

Dec. 5.60 5.62 1/2-57 1/2 5.62 1/2 5.65 5.67 1/2

Jan. 5.60 5.62 1/2-57 1/2 5.62 1/2 5.65 5.67 1/2

WEDNESDAY, SEPTEMBER 27, 1933.

Open. High. Low. Close.

LARD—

Sept. 5.50 5.52 1/2 5.50 5.52 1/2

Oct. 5.50 5.52 1/2 5.50 5.52 1/2

Nov. 5.50 5.52 1/2 5.50 5.52 1/2

Dec. 5.50 5.52 1/2 5.50 5.52 1/2

Jan. 5.50 5.52 1/2 5.50 5.52 1/2

CLEAR BELLIES—

Sept. 5.50 5.52 1/2 5.50 5.52 1/2

Oct. 5.50 5.52 1/2 5.50 5.52 1/2

Nov. 5.50 5.52 1/2 5.50 5.52 1/2

Dec. 5.50 5.52 1/2 5.50 5.52 1/2

Jan. 5.50 5.52 1/2 5.50 5.52 1/2

THURSDAY, SEPTEMBER 28, 1933.

Open. High. Low. Close.

LARD—

Sept. 5.45 5.47 1/2-55 5.47 1/2 5.45 5.47 1/2

Oct. 5.45 5.47 1/2-55 5.47 1/2 5.45 5.47 1/2

Nov. 5.45 5.47 1/2-55 5.47 1/2 5.45 5.47 1/2

Dec. 5.45 5.47 1/2-55 5.47 1/2 5.45 5.47 1/2

Jan. 5.45 5.47 1/2-55 5.47 1/2 5.45 5.47 1/2

ANIMAL OILS.

Prime edible lard oil..... 6 9/16

Prime inedible..... 6 9/16

Headlight..... 6 9/16

Prime winterstrained..... 6 9/16

Extra winterstrained..... 6 9/16

Extra lard oil..... 6 9/16

Extra No. 1..... 6 9/16

No. 1 lard oil..... 6 9/16

No. 2 lard oil..... 6 9/16

Acidless tallow oil..... 6 9/16

20° neatfoot oil..... 6 16/16

Pure neatfoot oil..... 6 16/16

Special neatfoot oil..... 6 8

Extra neatfoot oil..... 6 7/8

No. 1 neatfoot oil..... 6 7/8

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## COOPERAGE.

Ash pork barrels, black iron hoops..... 1.45 @ 1.47 1/2

Ash pork barrels, black iron hoops..... 1.35 @ 1.37 1/2

Ash pork barrels, salv. iron hoops..... 1.42 1/2 @ 1.45

Oak pork barrels, salv. iron hoops..... 1.42 1/2 @ 1.45

White oak hams tierces..... 2.40 @ 2.42 1/2

Red oak lard tierces..... 2.22 1/2 @ 2.25

White oak lard tierces..... 2.82 1/2 @ 2.85

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Sept. 23, 1933:

Week ended Sept. 1, 1933.

Sept. 1, 1933.

To Belgium..... 1,218

To United Kingdom..... 1,184

Other Europe..... 1,040

To Germany..... 1,040

To Netherlands..... 438

To United Kingdom..... 5,098

Other Europe..... 8,494

To France..... 2,149

To United Kingdom..... 2,252

Other Europe..... 22,593

To Italy..... 1,120

To United Kingdom..... 1,078

Other Europe..... 1,078

To Spain..... 1,247

To United Kingdom..... 1,247

Other Europe..... 1,247

To Portugal..... 1,247

To United Kingdom..... 1,247

Other Europe..... 1,247

To Sweden..... 1,247

To United Kingdom..... 1,247

Other Europe..... 1,247

ORTS.  
om princi-  
ates dur-  
1933:

|             |          |
|-------------|----------|
| Jan. 1,     | 1933 to  |
| 10.         | Sept. 22 |
| 13.         | 1933.    |
| lbs. M lbs. |          |
| UDING       |          |
| 130         | 58,113   |
| 401         |          |
| 104         | 51,944   |
| 2           | 604      |
| 12          | 2,074    |
| 12          | 3,110    |
| LANDS.      |          |
| 105         | 13,678   |
| 65          | 1,046    |
| 667         | 3,356    |
| 225         | 4,377    |
| 98          | 3,060    |
| 50          | 1,830    |
| 379         | 10,804   |
| 38          | 813      |
| 540         |          |
| 46          | 1,944    |
| 295         | 7,596    |

## CHICAGO MARKET PRICES

### WHOLESALE FRESH MEATS.

#### Carcass Beef.

|                        | Week ended      | Cor. week, | Fresh Pork, etc.                     |
|------------------------|-----------------|------------|--------------------------------------|
| Prime native steers—   | Sept. 27, 1933. | 1932.      | Pork loins, 8@10 lbs. av. @15        |
| 400-600                | 11 @12          | 15 @15     | Picnic shoulders @6                  |
| 600-800                | 10 1/2 @11      | 15 @15 1/2 | Skinned shoulders @7                 |
| 800-1000               | 9 @9 1/2        | 15 @15 1/2 | Tenderloins @24                      |
| Good native steers—    |                 |            | Spare ribs @7                        |
| 400-600                | 9 @10 1/2       | 14 @14     | Bacon @7                             |
| 600-800                | 9 @9 1/2        | 14 @14     | Boneless butts, cellar trim, 2@4 @11 |
| 800-1000               | 8 1/2 @9        | 14 @14     | Hocks @5                             |
| Medium steers—         |                 |            | Tails @4                             |
| 400-600                | 8 1/2 @9 1/2    | 13 @14     | Neck bones @2                        |
| 600-800                | 8 @9 1/2        | 13 @14     | Slip bones @4                        |
| 800-1000               | 8 @8 1/2        | 13 @14     | Blade bones @4                       |
| Heifers, good, 400-600 | 9 @10           | 11 @12 1/2 | Pigs' feet @2                        |
| Cows, 400-600          | 5 @6            | 7 @8 1/2   | Kidneys, per lb. @4 1/2              |
| Hind quarters, choice  | 15 @15          | 20 @20     | Livers @4                            |
| Fore quarters, choice  | 8 @8            | 12 @12     | Brain @5                             |

#### Beef Cuts.

|                           |         |         |  |
|---------------------------|---------|---------|--|
| Steer loins, prime        | @21     | Q33     | Pork sausage, in 1-lb. cartons @20 1/2       |
| Steer loins, No. 2        | @20     | Q32     | Country style sausage, fresh in link @16 1/2 |
| Steer short loins, prime  | @27     | Q44     | Country style sausage, fresh in bulk @13 1/2 |
| Steer short loins, No. 1  | @25     | Q43     | Country style sausage, smoked @15 1/2        |
| Steer short loins, No. 2  | @24     | Q39     | Frankfurts in sheep casings @17 1/2          |
| Steer loin ends (hips)    | @15     | Q22     | Frankfurts in hog casings @16 1/2            |
| Steer loin ends, No. 2    | @14     | Q18     | Bologna in beef bungs, choice @15            |
| Cow loins                 | @13 1/2 | Q18     | Bologna in beef middles, choice @15          |
| Cow short loins           | @16     | Q24     | Liver sausage in beef bungs @17              |
| Cow loin ends (hips)      | @11     | Q12     | Smoked liver sausage in hog bungs @16        |
| Steer ribs, prime         | @14     | Q24     | Liver sausage in hog bungs @16               |
| Steer ribs, No. 1         | @12     | Q22     | Head cheese @12 1/2                          |
| Steer ribs, No. 2         | @11     | Q21     | New England luncheon specialty @12 1/2       |
| Cow ribs, No. 2           | @7      | Q10     | Minced luncheon specialty, choice @12 1/2    |
| Cow ribs, No. 3           | @6 1/2  | Q8      | Tongue sausage @10                           |
| Steer rounds, prime       | @10 1/2 | Q14 1/2 | Blood sausage @14 1/2                        |
| Steer rounds, No. 1       | @9 1/2  | Q13 1/2 | Souse @15 1/2                                |
| Steer chuck, prime        | @7 1/2  | Q10 1/2 | Pollack sausage @13 1/2                      |
| Steer chuck, No. 1        | @6 1/2  | Q10     |  |
| Steer chuck, No. 2        | @6      | Q9      |  |
| Cow rounds                | @7      | Q8      |  |
| Cow chuck                 | @5      | Q8 1/2  |  |
| Steer plates              | @5      | Q7 1/2  |  |
| Medium plates             | @3      | Q4 1/2  |  |
| Brakets, No. 1            | @9      | Q11 1/2 |  |
| Steer navel ends          | @2 1/2  | Q5 1/2  |  |
| Cow navel ends            | @2      | Q4 1/2  |  |
| Fore shanks               | @5      | Q6      |  |
| Hind shanks               | @4      | Q4      |  |
| Strip loins, No. 1, bns.  | @40     | Q60     |  |
| Strip loins, No. 2        | @35     | Q55     |  |
| Striploin, No. 1          | @20     | Q27     |  |
| Striploin, No. 2          | @17     | Q20     |  |
| Beef tenderloins, No. 1   | @50     | Q50     |  |
| Beef tenderloins, No. 2   | @45     | Q45     |  |
| Bump butts                | @13     | Q18     |  |
| Flank steaks              | @14     | Q14     |  |
| Shoulder clods            | @6      | Q9      |  |
| Hanging tenderloins       | @5 1/2  | Q8      |  |
| Insides, green, 6@8 lbs.  | @9 1/2  | Q12     |  |
| Outsides, green, 5@6 lbs. | @8 1/2  | Q9      |  |
| Knuckles, green, 5@6 lbs. | @9      | Q9      |  |

#### Beef Products.

|                    |        |  |
|--------------------|--------|--|
| Brains (per lb.)   | @6     |  |
| Hearts             | @5     |  |
| Tongues            | @15    |  |
| Sweetbreads        | @15    |  |
| Ox-tail, per lb.   | @6     |  |
| Fresh tripe, plain | @3 1/2 |  |
| Fresh tripe, H. C. | @8     |  |
| Livers             | @12    |  |
| Kidneys, per lb.   | @9     |  |

#### Veal.

|                |        |          |
|----------------|--------|----------|
| Choice carcass | 12 @13 | 10 @11   |
| Good carcass   | 10 @11 | 8 @9     |
| Good saddles   | 12 @14 | 9 @15    |
| Good racks     | 8 @10  | 10 @10   |
| Medium racks   | 4 @5   | 5 @5 1/2 |

#### Veal Products.

|              |     |     |
|--------------|-----|-----|
| Brains, each | @6  | Q5  |
| Sweetbreads  | @35 | Q38 |
| Calf livers  | @30 | Q39 |

#### Lamb.

|                       |     |     |
|-----------------------|-----|-----|
| Choice lambs          | @13 | Q13 |
| Medium lambs          | @11 | Q11 |
| Choice saddles        | @15 | Q15 |
| Medium saddles        | @13 | Q14 |
| Choice fore           | @11 | Q10 |
| Medium fore           | @9  | Q8  |
| Lamb fries, per lb.   | @25 | Q20 |
| Lamb tongues, per lb. | @15 | Q10 |
| Lamb kidneys, per lb. | @15 | Q20 |

#### Mutton.

|                        |        |        |
|------------------------|--------|--------|
| Heavy sheep            | @2 1/2 | Q2 1/2 |
| Light sheep            | @5     | Q7     |
| Heavy lambs            | @4     | Q4     |
| Light lambs            | @7     | Q8     |
| Heavy foars            | @2     | Q2     |
| Light foars            | @4     | Q4     |
| Mutton legs            | @8     | Q10    |
| Mutton loins           | @7     | Q7     |
| Mutton stew            | @2     | Q4     |
| Sheep tongues, per lb. | @9     | Q10    |
| Sheep heads, each      | @8     | Q8     |

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### SAUSAGE IN OIL.

Bologna style sausage in beef rounds—

Small tins, 2 to crate..... \$4.50

Large tins, 1 to crate..... 5.25

Frankfurt style sausage in sheep casings—

Small tins, 2 to crate..... 5.50

Large tins, 1 to crate..... 6.25

Smoked link sausage in hog casings—

Small tins, 2 to crate..... 4.75

Large tins, 1 to crate..... 5.50

### DRY SALT MEATS.

Clear bellies, 18@20 lbs..... 5%

Clear bellies, 14@16 lbs..... 5%

Rib bellies, 25@30 lbs..... 5%

Fat backs, 40@42 lbs..... 4%

Fat backs, 14@16 lbs..... 5%

Regular plates Butts..... 5%

# Retail Section

## Develop Departments

### One Way to Increase the Store's Profits and Volume

Grocery stores have added meat departments, and retail meat stores have added grocery departments. The specialized food store has largely passed out of the picture.

The reason for this trend has been to reduce overhead by increasing volume and, by enabling the housewife to do all of her shopping in one location, to simplify her daily food shopping problems.

Every store is trying to increase its profits by obtaining more volume.

The big problem, as far as the food retailer is concerned, is to find new items that fit in well with his stock and which does not require an increase in floor space. When floor space is increased overhead goes up.

But before the food dealer takes on new products he should be sure he is making the most of the lines he carries.

Most retailers stock cheese. Few push this food or carry as large a variety as they might.

#### Sausage and Canned Meats.

Sausage is a profit maker that has been neglected in many stores. It has been demonstrated in many instances that simply carrying a good assortment and proper display will increase sausage volume as much as 20 per cent without any great effort on the part of the store help.

Bottled drinks offer another opportunity few retailers have pushed to the limit. During warm weather the turnover of these is rapid. Here again a good assortment attractively displayed is all that is necessary to increase volume, sometimes many times.

#### Possibilities.

Canned meats are another item many retailers have neglected. Every food store displays a few canned meat items on the showcases, but few have made any serious effort to make canned meats the revenue producer they might be with proper effort. Canned meats may now be had in large variety to meet almost every household need, and it does not take a great deal of selling to convince a customer that a few cans of meat on the pantry shelf is insurance against food emergencies.

The store that has the unusual to offer is quite often in an enviable position to attract many customers that might not be obtained otherwise. A small store in a small Wisconsin town has made a national reputation because of the variety and quality of its cheese. It carries most kinds manufactured, and the quality is the highest. It serves customers all over the country by mail.

#### Not More Lines But Better Selling.

Seafoods offer an opportunity for specialization in many sections of the country, as do also meats. Any retailer who earnestly sets out to do so can gain a reputation for his beef, lamb or meat specialties. It simply is a matter of carrying a complete stock of high quality and continually telling the people about it.

With competition severe and a need in many stores for more volume and profits, there is the continual temptation to be led into additional lines, some perhaps alien to the food store. Quite often some of these products can be made quite profitable, but the wisdom of adding them before all departments of the store have been developed to the limit of their possibilities, is questionable. Additional volume and profits on present lines—products with which the store force are thoroughly familiar and which they know how to sell—are much more probable than those that might be had by adding products which perhaps do not fit in well with food.

"What most food stores need is not so much additional lines to sell," one

food merchandiser said recently, "but better merchandising of the products they are carrying. I know of one case where rearrangement of the store, more attention to display and a consistent advertising campaign in the newspapers, made a very profitable business out of one that was about on its last legs."

#### Bakery Department Increased Volume.

"In another case simply taking the grocery stock off from shelves, and displaying it on stands and counters throughout the store increased business nearly one-third. An Indiana retail food store needed more business and decided to install a bakery department. Home baked pies, cakes, pastries and breads were featured. The quality was excellent and it was not long until everyone in the city knew of the good things to be had at the store. Not only was a large business built up in the baked goods department, but there has been a decided increase in the other departments also."

The food retailer may have some reasonable cause for complaint when the drug store installs foods, but it loses this right when it stocks merchandise the logical outlet for which is through the hardware store or paint store, for example. And when the food retailer starts selling merchandise handled in other stores he increases his competition—a thing he should strive to get away from—and encourages other merchants to stock foods.

It is easy to visualize what a mess might eventually result. Every store would be a department store and every merchant in a town would be in direct competition with every other merchant. Retailers are prone to consider that competition is severe now. It is not anywhere near as severe as it might be and may become if judgment in adding new lines in the retail store is not used.



LUNCH COUNTER INSTALLED IN RETAIL FOOD STORE.

Lunch counters and soda fountains have been installed in some food stores with good results. In these cases it is noticeable that the stores have featured a few dishes. Building up a reputation for quality and goodness, whether it be for a cut of beef, a plate of corned beef hash or a glass of root beer, is a powerful means of drawing customers into the store.

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## RETAIL TRADE CODE PROGRESS.

Some changes were made in the proposed code of the National Association of Retail Meat Dealers as an outgrowth of a meeting of the members of the executive committee of the association, headed by Walter H. Kay, chairman of the board, with officials of the Agricultural Adjustment Administration and the NRA.

Rules of fair trade practice cover "loss leaders" which would be outlawed by the code, and the sale of meat or meat products other than on a one pound avordupois basis would be regarded as an unfair trade practice. However, compliance with exceptions permitted by local, state or federal laws would not be considered an unfair practice.

Minimum wages for meat cutters is set at \$25.00 for a 48-hour week; apprentices \$18.00 for a 48-hour week and delivery boys \$12.00 for a 40-hour week. Maximum hours are the same as those included in the tentative draft of the code published in THE NATIONAL PROVISIONER of August 19.

It has been ruled that the code for the entire industry must be accepted before local or state codes will be considered. This code provides for a National Control Committee, to be composed of a representative from each state of the United States and the president, secretary and board of directors of the National Association of Retail Meat Dealers, and the Secretary of Agriculture of the United States.

Date of public hearing on the code has not yet been set by the AAA.

## CALIFORNIA DEALERS ORGANIZE.

Sixty retail meat dealers of California recently met in San Francisco to adopt a code of fair trade practices. This provides for a state organization of retailers, to be known as the California Retail Meat Dealers' Association, specifies hours and wages, and provides standards for retail cuts, etc.

The code adopted by the convention and submitted to NRA headquarters in Sacramento, is designed to govern retail meat trade practices for the state. It was constructed primarily from the provisions of the codes which had been worked out formerly by retailers of San Francisco and Alameda county.

A meeting has been called in San Francisco for the first week in October, at which time it is hoped to perfect a permanent state organization of retail meat dealers, elect officers, adopt a constitution and by-laws.

## FOOD STORE CODE HEARING.

Uniform store hours in a given community are provided for in the retail grocery and food store code which will be given a public hearing by the NRA on October 3. The code provides that when two-thirds of the retailers in a community agree upon uniform operating hours these shall be binding upon all food and grocery retailers within the area. Hours to be established shall not be less than 63 nor more than 78 a week, and every store "shall have the right to select the hours during which it shall operate."

A maximum work week of 48 hours is fixed for employees, not more than

10 hours a day and not more than six days a week. Minimum wages range from \$15.00 per week in the larger cities down to \$11 in communities of 2,500 to 25,000 population.

## NEWS OF THE RETAILERS.

Allen Shaw has purchased the meat and grocery business of Jack Vannoy in Hedrick, Ia.

Ben Boyum has added a meat department to his store in Faribault, Minn.

Joseph Grichar, Calumet, Mich., has sold his meat market to Rudolph Kreus.

Oscar J. Baum, in the retail meat business for nearly a quarter century in La Crosse, Wis., died recently after a brief illness.

V. J. Zaske will open a meat market at Garvin, Minn.

Orval Laisure, formerly of Chicago, has been appointed manager of the American Markets, Franklin and Eighth sts., Michigan City, Ind.

S. B. Thorpe has opened a meat market on 28th st. South, Minneapolis, Minn.

Dan Luther, formerly of Wheatland, has opened a store in Fargo, N. D., dealing in groceries, meats and fruits. The meat market is known as the T. and N. Meat Market and is under the management of Tony Nelson.

Abel Olson has sold his meat market in Moorhead, Minn., to John Hennen.

Gallagher's Grocery, member of the Sell-Rite service stores group, has moved to a new location at Rockton ave. and Maple st., Rockford, Ill. A meat department has been added with the enlarged quarters.

John H. Scheie has purchased the Goodhamer meat market at Warren, Minn.

W. R. Dean, formerly in the grocery business in Marshalltown, Ia., will again engage in business at 220 E. Main st., that city. He will have a meat market in connection with the project.

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Sept. 28, 1933:

|   | CHICAGO.      | BOSTON.     | NEW YORK.   | PHILA.        |
|---|---------------|-------------|-------------|---------------|
| <b>FRESH BEEF:</b>  |               |             |             |               |
| STEERS (1) (300-500 LBS.):  |               |             |             |               |
| Choice  | \$10.00@11.00 |             |             | \$10.00@10.50 |
| Good  | 9.00@10.00    |             |             | 8.50@10.00    |
| Medium  | 7.00@ 8.50    |             |             | 6.50@ 8.00    |
| Common  | 5.50@ 7.00    |             |             | 5.50@ 6.50    |
| STEERS (500-600 LBS.):  |               |             |             |               |
| Choice  | 9.50@10.50    |             |             | 10.00@10.50   |
| Good  | 8.50@ 9.50    |             |             | 8.50@10.00    |
| Medium  | 7.00@ 8.50    |             |             | 6.50@ 8.00    |
| Common  | 5.00@ 7.00    |             |             | 5.50@ 6.50    |
| STEERS (600-700 LBS.):  |               |             |             |               |
| Choice  | 9.50@10.50    |             |             | 10.00@10.50   |
| Good  | 8.50@ 9.50    |             |             | 8.50@ 9.50    |
| Medium  | 7.00@ 8.50    | 6.50@ 8.00  | 6.50@ 8.50  | 6.50@ 8.00    |
| STEERS (700 LBS. UP):   |               |             |             |               |
| Choice  | 9.50@10.00    | 9.50@10.50  | 10.00@10.50 | 9.00@10.00    |
| Good  | 8.50@ 9.50    | 8.00@ 9.50  | 9.00@10.00  | 8.00@ 9.00    |
| <b>COWS:</b>  |               |             |             |               |
| Good  | 7.00@ 8.00    | 6.00@ 6.50  | 7.00@ 8.00  | 6.50@ 7.00    |
| Medium  | 5.50@ 6.50    | 5.50@ 6.00  | 5.50@ 7.00  | 5.50@ 6.50    |
| Common  | 4.00@ 5.00    | 5.00@ 5.50  | 5.00@ 5.50  | 5.00@ 5.50    |
| <b>FRESH VEAL AND CALF CARCASSES:</b>   |               |             |             |               |
| VEAL (2):   |               |             |             |               |
| Choice  | 11.00@12.00   | 12.00@13.00 | 11.00@13.00 | 11.00@12.00   |
| Good  | 10.00@11.00   | 10.00@12.00 | 8.00@10.00  | 9.00@11.00    |
| Medium  | 8.00@10.00    | 8.00@10.00  | 6.00@ 8.00  | 8.00@ 9.00    |
| Common  | 7.00@ 8.00    | 6.00@ 8.00  | 5.00@ 6.00  | 7.00@ 8.00    |
| CALF (2) (3):   |               |             |             |               |
| Good  |               |             | 7.00@ 8.00  |               |
| Medium  |               |             | 6.00@ 7.00  |               |
| Common  |               |             | 5.00@ 6.00  |               |
| <b>FRESH LAMB AND MUTTON:</b>   |               |             |             |               |
| LAMB (38 LBS. DOWN):  |               |             |             |               |
| Choice  | 11.00@12.00   | 12.00@13.00 | 11.00@13.00 | 11.00@12.00   |
| Good  | 10.00@11.00   | 11.00@12.00 | 10.00@11.00 | 10.00@11.00   |
| Medium  | 8.00@10.00    | 9.50@11.00  | 8.00@10.00  | 9.00@10.00    |
| Common  | 7.00@ 8.00    | 8.00@ 9.50  | 7.00@ 9.00  | 7.00@ 9.00    |
| LAMB (38-45 LBS.):  |               |             |             |               |
| Choice  | 11.00@12.00   | 12.00@13.00 | 11.00@13.00 | 11.00@12.00   |
| Good  | 10.00@11.00   | 11.00@12.00 | 10.00@11.00 | 10.00@11.00   |
| Medium  | 8.00@10.00    | 9.50@11.00  | 8.00@10.00  | 9.00@10.00    |
| Common  | 7.00@ 8.00    | 8.00@ 9.50  | 7.00@ 9.00  | 7.00@ 9.00    |
| LAMB (46-55 LBS.):  |               |             |             |               |
| Choice  | 10.50@11.00   | 11.00@12.00 | 10.00@12.00 | 11.00@12.00   |
| Good  | 10.00@10.50   | 10.00@11.00 | 9.00@10.00  | 10.00@11.00   |
| <b>MUTTON (EWE) 70 LBS. DOWN:</b>   |               |             |             |               |
| Good  | 4.00@ 5.00    | 5.00@ 6.00  | 4.00@ 5.00  | 5.00@ 5.50    |
| Medium  | 3.00@ 4.00    | 4.00@ 5.00  | 3.00@ 4.00  | 4.50@ 5.00    |
| Common  | 2.00@ 3.00    | 3.00@ 4.00  | 2.00@ 3.00  | 4.00@ 4.50    |
| <b>FRESH PORK CUTS:</b>   |               |             |             |               |
| <b>LOINS:</b>   |               |             |             |               |
| 8-10 lbs. av.   | 14.00@15.00   | 16.50@17.00 | 15.00@17.00 | 14.00@16.00   |
| 10-12 lbs. av.  | 13.50@14.50   | 16.50@17.00 | 15.00@17.00 | 14.00@16.00   |
| 12-15 lbs. av.  | 12.00@13.00   | 15.00@15.50 | 12.00@15.00 | 13.00@15.00   |
| 16-22 lbs. av.  | 8.50@ 9.50    | 10.50@13.00 | 10.00@12.00 | 10.00@12.00   |
| <b>SHOULDERS, N. Y. STYLE, SKINNED:</b>   |               |             |             |               |
| 8-12 lbs. av.   | 7.00@ 7.50    |             | 8.00@ 9.00  |               |
| <b>PICNICS:</b>   |               |             |             |               |
| 6-8 lbs. av.  |               | 7.50@ 8.00  |             | 7.00@ 8.00    |
| <b>BUTTS, BOSTON STYLE:</b>   |               |             |             |               |
| 4-8 lbs. av.  | 10.00@11.00   |             | 11.00@12.00 | 11.00@13.00   |
| <b>SPARE RIBS:</b>  |               |             |             |               |
| Half sheets   | 5.00@ 6.00    |             |             |               |
| <b>TRIMMINGS:</b>   |               |             |             |               |
| Regular   | 6.00@ 6.50    |             |             |               |
| Lean  | 6.50@ 7.50    |             |             |               |
| (1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia. |               |             |             |               |

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## AMONG NEW YORK RETAILERS.

The Washington Heights Branch of the New York State Association of Retail Meat Dealers, Inc., had a large attendance at its regular meeting of September 19. President Max Haas directed his talk especially to the recently initiated members, welcoming them into the association and assuring them of interesting programs in the future. The membership of this branch increased from 29 to 65 members in a very short time. The next meeting will be held on October 11 at which plans for the annual banquet will be discussed.

Another constructive and interesting meeting was held by Eastern District Branch, Tuesday of this week. The membership drive is progressing, with all members from the president down working for its success. In order that the Branch and its members may have correct legal advice G. Washington Herz, formerly assistant federal district attorney, has been retained. Fred Rath, financial secretary, was present, having returned from a honeymoon trip to the Chicago Century of Progress.

Brooklyn, Eastern District, Jamaica and South Brooklyn branches have completed plans for the annual outing and picnic, to be held at the Plattdeutscher Volkfest Verein park, Hemstead, L. I., on Sunday, October 8.

William Wolk, formerly connected with Food Distributors, Inc., died last Sunday. Mr. Wolk participated in the reunion of the 77th Division last Saturday.

The sympathy of the trade is being extended to William Helling, former president of Brooklyn Branch, on the passing of his wife early this week.

## NEW YORK NEWS NOTES.

J. J. Moone, office manager, New York Butchers Dressed Meat Company, is spending his vacation motoring through the Westchester hills.

M. F. Neil, New York beef man, Jacob E. Decker & Sons, visited Boston last week and then proceeded to the company's headquarters at Mason City, Iowa.

Visitors to Swift & Company, New York, during the past week included H. C. Stanton, specialty sales department, and A. L. Jewell, branch house operating department, both from Chicago.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended September 23, 1933, were as follows: Meat—Brooklyn, 44 lbs.; Manhattan, 3,065 lbs.; total, 3,109 lbs. Fish—Manhattan, 300 lbs. Poultry—Manhattan, 62 lbs.

Tentative plans for a \$200,000 four-story market at the southwest corner of West Thirteenth and Washington streets, New York, were filed last week by Swift & Company. The property is owned by the New York Central Railroad, whose tracks are to run through a corner of the building, at the second-floor level. The company's branch

house is at the southeast corner of Tenth avenue and Thirteenth street and alterations to this structure are to cost \$5,000. The proposed improvement will cover a plot of 150 by 103 feet and will be the second air rights building in this area, the first being that of the Cudahy Packing Company at 450 West Fourteenth street, which was completed in the fall of 1932.

## CHAIN GROUP DISBANDS.

Desirability of individual trade groups banding together to conform to various practices necessary under NRA codes led to the disbandment of the National Chain Store Association on September 30. This association had a membership doing an annual retail business of \$2,000,000,000, in an estimated 53,000 stores. It is expected that when the work of solving the individual problems of various component groups, such as grocery chains, meat chains, etc., has been completed, an effort will be made to form a federation of the various interests to cooperate in meeting national problems. Formation of a new group is expected to be undertaken in October under the direction of F. H. Massman, vice-president of the National Tea Co., and head of the disbanded National Chain Store Association, it was announced. Various chain grocery organizations already have started work on the formation of their own association to be known as Chain Store Grocers of America, Robert W. Lyons, vice-president of the former association, said.

## CHAIN STORE NOTES.

Kroger Grocery & Baking Co. employees have organized an employees mutual association to be known as K. E. M. B. Among the objectives of the organization is the adoption of a credit union plan for establishing safe, dependable savings and loan plan for employees and a pension plan.

In a recent statement President Mornill of the Kroger Grocery & Baking Co., said that the adoption of the industrial recovery code will increase the Kroger organization expense 20 per cent.

## GENERAL FOODS SALES GAIN.

General Foods Corporation during August and early September has continued its sales gain over the same period last year, according to C. M. Chester, president. "August sales, on a unit basis, were 20 per cent ahead of August last year," said Mr. Chester. "For the first eight months this year unit sales are close to 16 per cent ahead of the same period last year. Canadian and export sales also are running ahead of last year's volume."

## MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Sept. 23, 1933:

| Point of origin.              | Commodity.   | Amount. |
|-------------------------------|--------------|---------|
| Argentina—Canned corned beef. | 36,000 lbs.  | ...     |
| Canada—Bacon                  | 4,039 lbs.   | ...     |
| Canada—Sausage                | 183 lbs.     | ...     |
| Canada—Pork tenderloins       | 1,370 lbs.   | ...     |
| Canada—Sweet pickled pork     | 3,300 lbs.   | ...     |
| England—Meat paste            | 300 lbs.     | ...     |
| England—Bacon                 | 1,291 lbs.   | ...     |
| England—Ham                   | 131 lbs.     | ...     |
| Germany—Ham                   | 4,788 lbs.   | ...     |
| Germany—Bacon                 | 256 lbs.     | ...     |
| Germany—Sausage               | 1,337 lbs.   | ...     |
| Uruguay—Canned corned beef    | 190,080 lbs. | ...     |

## TURN DEFICIT INTO PROFIT.

A deficit of \$10,000 after three months of operation in 1933 changed to a profit of \$12,403 for the 28 weeks ending July 15 is the record of Mickelberry's Food Products Company, as announced by president E. J. Engle. The nearest available comparison to these figures with a like period in 1932, due to the fact that the company recently changed quarterly reports to four-week periods, is the 31 weeks ending August 2, 1932, at which time a net profit of \$59,089 was reported.

Beginning with April, sales began to show improvement which has continued at a steady pace. Betterment in sales is reflected in the income account for four weeks ended July 15. In that period net profit of \$7,462 was earned against \$8,795 net profit in the like period of 1932.

The company's current balance sheet position has been well maintained and shows a slight improvement compared with year-end figures. As of July 15, cash totaled approximately \$41,000, receivables were \$75,000, inventories \$95,000 and total current \$220,000. This compares with \$37,730 cash, \$41,962 receivables, \$76,096 inventories and \$156,726 total current assets as of December 31, 1932.

Mr. Engle, discussing the current showing, declared that, with a continuance of the improvement shown since April, a net profit in excess of the \$33,558 reported for the year ended December 31, 1932, will be earned this year.

## PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, Sept. 27, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on Sept. 20, 1933:

|                  | Sales.     | High.   | Low.    | Close—<br>Sept. 27. | Sept. 27. | Sept. 27. | Sept. 27. |
|------------------|------------|---------|---------|---------------------|-----------|-----------|-----------|
|                  | Week ended |         |         |                     |           |           |           |
|                  | Sept. 27.  |         |         |                     |           |           |           |
| Amal. Leather.   | 1,800      | 6       | 6       | 6                   | 7         | 7         | 7         |
| Do. Pfd.         | 500        | 30      | 28 1/2  | 28 1/2              | 31        | 31        | 31        |
| Amer. H. & L.    | 2,600      | 8 1/2   | 7 1/2   | 7 1/2               | 9         | 9         | 9         |
| Do. Pfd.         | 2,100      | 35 1/2  | 33 1/2  | 33 1/2              | 38        | 38        | 38        |
| Amer. Stores     | 1,000      | 38 1/2  | 38 1/2  | 38 1/2              | 40        | 40        | 40        |
| Armour A.        | 24,150     | 4 1/2   | 4 1/2   | 4 1/2               | 5         | 5         | 5         |
| Do. B.           | 12,650     | 3       | 2 1/2   | 2 1/2               | 3         | 3         | 3         |
| Do. Ili. Pfd.    | 10,200     | 55 1/2  | 51      | 51                  | 56        | 56        | 56        |
| Do. Del. Pfd.    | 1,100      | 78      | 77 1/2  | 77 1/2              | 79        | 79        | 79        |
| Beechcraft Pack. | 620        | 61 1/2  | 61 1/2  | 61 1/2              | 65        | 65        | 65        |
| Bonack. H. C.    | 50         | 19 1/2  | 19 1/2  | 19 1/2              | 19        | 19        | 19        |
| Do. Pfd.         | .....      | .....   | .....   | .....               | 20        | 20        | 20        |
| Brennan Pack.    | .....      | .....   | .....   | .....               | 19        | 19        | 19        |
| Do. Pfd.         | .....      | .....   | .....   | .....               | 20        | 20        | 20        |
| Chick. Co. Oil.  | 3,200      | 22 1/2  | 22      | 22                  | 25        | 25        | 25        |
| Childs Co.       | 1,200      | 5 1/2   | 5 1/2   | 5 1/2               | 7         | 7         | 7         |
| Cudahy Pack.     | 2,100      | 45      | 45      | 45                  | 48        | 48        | 48        |
| First Nat. Strs. | 5,400      | 50 1/2  | 49 1/2  | 49 1/2              | 51        | 51        | 51        |
| Gen. Food        | 20,500     | 33 1/2  | 34 1/2  | 34 1/2              | 37        | 37        | 37        |
| Gobel Co.        | 23,400     | 9       | 8       | 8                   | 7         | 7         | 7         |
| Gr. A. & P. Pfd. | 70         | 124     | 122     | 124                 | 122       | 122       | 122       |
| Do. New          | 540        | 126     | 125     | 125                 | 125       | 125       | 125       |
| Hormel, G. A.    | 150        | 20      | 20      | 20                  | 20        | 20        | 20        |
| Hygrade Food.    | 800        | 4 1/2   | 4 1/2   | 4 1/2               | 4 1/2     | 4 1/2     | 4 1/2     |
| Ibby. McNeill.   | 3,950      | 3 1/2   | 3 1/2   | 3 1/2               | 3 1/2     | 3 1/2     | 3 1/2     |
| Mayer Oscar      | .....      | .....   | .....   | .....               | 37        | 37        | 37        |
| Mickelberry Co.  | 350        | 3 1/2   | 3 1/2   | 3 1/2               | 3 1/2     | 3 1/2     | 3 1/2     |
| Moore & H. Pfd.  | 100        | 9 1/2   | 9 1/2   | 9 1/2               | 9         | 9         | 9         |
| Morrell & Co.    | 300        | 40      | 40      | 40                  | 40        | 40        | 40        |
| Nat. Fd. Pd. A.  | .....      | .....   | .....   | .....               | 4         | 4         | 4         |
| Do. B.           | .....      | .....   | .....   | .....               | 1         | 1         | 1         |
| Nat. Leather     | 850        | 1 1/2   | 1 1/2   | 1 1/2               | 1 1/2     | 1 1/2     | 1 1/2     |
| Nat. Tea         | 7,200      | 18      | 17 1/2  | 17 1/2              | 20        | 20        | 20        |
| Proc. & Gamb.    | 5,800      | 39      | 38 1/2  | 38 1/2              | 42        | 42        | 42        |
| Do. Pr. Pfd.     | 140        | 103 1/2 | 103 1/2 | 103 1/2             | 104       | 104       | 104       |
| Rath Pack.       | 200        | 21      | 21      | 21                  | 21        | 21        | 21        |
| Safeway Strs.    | 7,200      | 43      | 41 1/2  | 41 1/2              | 45        | 45        | 45        |
| Do. 6% Pfd.      | 60         | 88 1/2  | 88 1/2  | 88 1/2              | 90        | 90        | 90        |
| Do. 7% Pfd.      | 620        | 98      | 98      | 98                  | 98        | 98        | 98        |
| Stahl Mfr.       | .....      | .....   | .....   | .....               | 18        | 18        | 18        |
| Swift. A. Co.    | 32,150     | 15 1/2  | 15 1/2  | 15 1/2              | 15        | 15        | 15        |
| Do. Int'l.       | 5,750      | 25 1/2  | 25 1/2  | 25 1/2              | 27        | 27        | 27        |
| Truks. Pork      | 100        | 12 1/2  | 12 1/2  | 12 1/2              | 15        | 15        | 15        |
| U. S. Cold Stor. | .....      | .....   | .....   | .....               | 23        | 23        | 23        |
| U. S. Leather.   | 4,600      | 9 1/2   | 9 1/2   | 9 1/2               | 11        | 11        | 11        |
| Do. A.           | 2,300      | 17      | 17      | 17                  | 18        | 18        | 18        |
| Do. Pr. Pfd.     | .....      | .....   | .....   | .....               | 75        | 75        | 75        |
| Wesson Oil       | 3,100      | 24 1/2  | 24      | 24                  | 27        | 27        | 27        |
| Do. Pfd.         | 400        | 58 1/2  | 57 1/2  | 57 1/2              | 58        | 58        | 58        |
| Wilson & Co.     | 6,200      | 6       | 5 1/2   | 5 1/2               | 7         | 7         | 7         |
| Do. A.           | 4,400      | 15      | 15      | 15                  | 16        | 16        | 16        |
| Do. Pfd.         | 2,100      | 47 1/2  | 47 1/2  | 47 1/2              | 52        | 52        | 52        |

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# A WORD ABOUT SALT

*from the*  
**SEVEN SALT MEN**



YOU are asked to believe so many things about salt. But about Diamond Crystal Salt, we ask you to believe only one thing: it's always the same in each of its seven special features... today, next week, or next year.

You see, Diamond Crystal Salt is made by the exclusive Alberger Process, the key to all salt goodness. It is your guarantee of a uniform salt.

Made by the exclusive Alberger Process, Diamond Crystal Salt is flaked, and—

UNIFORM IN COLOR  
UNIFORM IN PURITY  
UNIFORM IN DRYNESS

UNIFORM IN SOLUBILITY  
UNIFORM IN SCREEN ANALYSIS  
UNIFORM IN CHEMICAL ANALYSIS  
UNIFORM IN CHARACTER OF FLAKE

**DIAMOND CRYSTAL SALT COMPANY, (INC.)**  
(BULK DEPARTMENT)  
250 Park Avenue, New York, N. Y.



## DIAMOND CRYSTAL SALT



# CREATING CONFIDENCE IN YOUR EGGS..

### A Few Well-Known Users

Swift & Company  
Armour and Company  
Wilson & Co.  
Morris & Co.  
Cudahy Packing Co.  
National Tea Co.  
American Stores Co.  
Young's Market Co., Inc.  
Southern Grocery Stores, Inc.  
Economy Grocery Stores Corp.  
The Kroger Grocery & Baking Co.  
Washington Co-op. Egg & Poultry Ass'n.  
Beatrice Creamery Co.  
Golden State Milk Products Co.  
Borden's Farm Products Co.  
Bowman Dairy Co.  
Land-O'Lakes Creamery, Inc.

BUILDING up good will is a delicate process, accomplished by winning the customer's confidence. You cannot expect women to believe that fine eggs come in cheap, unattractive cartons. The slight saving offered by these cheap looking cartons is more than lost in sales.

Standardize on Self Locking Cartons. They offer the highest degree of protection against breakage; they actually make each egg appear larger.

**SELF-LOCKING EGG CARTONS**  
SELF-LOCKING CARTON CO.  
589 E. Illinois St. CHICAGO Phone Superior 3887

Samples gladly sent  
upon request

September 30, 1933.

## NEW YORK MARKET PRICES

## LIVE CATTLE.

|                         |               |
|-------------------------|---------------|
| Steers, good            | \$ 5.10@ 5.25 |
| Cows, common to medium  | 2.75@ 3.75    |
| Bulls, common to medium | 2.25@ 3.50    |

## LIVE CALVES.

|                         |               |
|-------------------------|---------------|
| Vealers, good to choice | \$ 7.50@ 9.00 |
| Vealers, medium         | 5.50@ 7.00    |
| Vealers, common         | 3.50@ 5.00    |

## LIVE LAMBS.

|                       |               |
|-----------------------|---------------|
| Lambs, good to choice | \$ 7.50@ 8.00 |
| Lambs, medium         | 5.00@ 7.00    |

## LIVE HOGS.

|                    |            |
|--------------------|------------|
| Hogs, 150 lbs.     | @@ 4.00    |
| Hogs, 160-220 lbs. | 5.50@ 5.75 |
| Hogs, 230-290 lbs. | @@ 3.50    |

## DRESSED HOGS.

|                                   |                |
|-----------------------------------|----------------|
| Hogs, 90-140 lbs., good to choice | \$ 8.50@ 8.67% |
|-----------------------------------|----------------|

## DRESSED BEEF.

|                        |               |
|------------------------|---------------|
| CITY DRESSED.          |               |
| Choice, native, heavy  | 11 1/2@12 1/2 |
| Choice, native, light  | 11 1/2@12 1/2 |
| Native, common to fair | 10 @11        |

## WESTERN DRESSED BEEF.

|                                       |               |
|---------------------------------------|---------------|
| Native steers, 600@800 lbs.           | 10 1/4@11 1/4 |
| Native choice yearlings, 440@600 lbs. | 11 @12 1/2    |
| Good to choice heifers                | 10 @10 1/2    |
| Good to choice cows                   | 8 @9          |
| Common to fair cows                   | 6 @7          |
| Fresh bologna bulls                   | 5 1/2@ 6      |

## BEEF CUTS.

|                            |               |
|----------------------------|---------------|
| Western.                   | City.         |
| No. 1 ribs                 | 16 @18        |
| No. 2 ribs                 | 14 @16        |
| No. 3 ribs                 | 11 @13        |
| No. 1 loins                | 16 @20        |
| No. 2 loins                | 14 @16        |
| No. 3 loins                | 10 @12        |
| No. 1 hinds and ribs       | 12 @14        |
| No. 2 hinds and ribs       | 11 @12        |
| No. 1 rounds               | 10 1/2@11 1/2 |
| No. 2 rounds               | 9 @11         |
| No. 3 rounds               | 8 @9          |
| No. 1 chuck                | 7 @9          |
| No. 2 chuck                | 7 @8          |
| No. 3 chuck                | 6 @7          |
| Bologna                    | 6 @7          |
| Rolls, reg. 668 lbs. avg.  | 22 @23        |
| Rolls, reg. 448 lbs. avg.  | 17 @18        |
| Tenderloins, 4@6 lbs. avg. | 50 @60        |
| Tenderloins, 5@6 lbs. avg. | 50 @60        |
| Shoulder clods             | 11 @12        |

## DRESSED VEAL.

|        |        |
|--------|--------|
| Good   | 13 @15 |
| Medium | 12 @13 |
| Common | 10 @11 |

## DRESSED SHEEP AND LAMBS.

|                        |                |
|------------------------|----------------|
| Lambs, prime to choice | .14 1/2@15 1/2 |
| Lambs, good            | 12 @13         |
| Lambs, medium          | 10 @11         |
| Sheep, good            | 5 @6           |

|               |      |
|---------------|------|
| Sheep, medium | 4 @5 |
|---------------|------|

## FRESH PORK CUTS.

|  |           |
|--|-----------|
| Pork loins, fresh, Western, 10@12 lbs.     | 17 1/2@18 |
| Pork tenderloins, fresh                    | 20 @21    |
| Pork tenderloins, frozen                   | 17 @18    |
| Shoulders, Western, 10@12 lbs. avg.        | 8 1/2@ 9  |
| Butts, boneless, Western                   | 12 @13    |
| Butts, regular, Western                    | 11 @12    |
| Hams, Western, fresh, 10@12 lbs. avg.      | 11 @12    |
| Picnic hams, Western, fresh, 6@7 lbs. avg. | 7 @8      |
| Pork trimmings, extra lean                 | 9 @10     |
| Pork trimmings, regular 50% lean           | 6 1/2@ 7  |
| Spareribs                                  | 7 1/2@ 8  |

## SMOKED MEATS.

|                                     |               |
|-------------------------------------|---------------|
| Hams, 8@12 lbs. avg.                | 13 1/2@14 1/2 |
| Hams, 12@14 lbs. avg.               | 13 1/2@14 1/2 |
| Hams, 12@14 lbs. avg.               | 14 @15        |
| Picnics, 4@6 lbs. avg.              | 9 @10         |
| Picnics, 6@8 lbs. avg.              | 8 1/2@ 9      |
| City pickled bellies, 8@10 lbs. av. | 11 @12        |
| Bacon, boneless, Western            | 14 @16        |
| Bacon, boneless, city               | 12 @14        |
| Rollerettes, 8@10 lbs. av.          | 11 @12        |
| Beef tongue, light                  | 22 @25        |
| Beef tongue, heavy                  | 24 @26        |

## FANCY MEATS.

|                                 |             |
|---------------------------------|-------------|
| Fresh steer tongues, untrimmed  | 15c a pound |
| Fresh steer tongues, 1. c. trd. | 30c a pound |
| Sweetbreads, beef               | 25c a pound |
| Sweetbreads, veal               | 60c a pair  |
| Beef kidneys                    | 10c a pound |
| Livers, beef                    | 22c a pound |
| Oxtails                         | 18c a pound |
| Beef hanging tenders            | 16c a pound |
| Lamb fric                       | 16c a pair  |

## BUTCHERS' FAT.

|               |                  |
|---------------|------------------|
| Shop fat      | @@ .50 per cwt.  |
| Breast fat    | @@ .75 per cwt.  |
| Edible suet   | @@ 1.25 per cwt. |
| Inedible suet | @@ 1.00 per cwt. |

## GREEN CALFSKINS.

|                                       |         |
|---------------------------------------|---------|
| 5-9 9 1/2-12 1/2 12 1/4-14 1-18 18 up | up      |
| Prime No. 1 veals                     | 14 1.00 |
| Prime No. 2 veals                     | 13 1.05 |
| Buttermilk No. 1                      | 12 1.45 |
| Buttermilk No. 2                      | 11 1.45 |
| Branded gruby                         | 6 .75   |
| Number 3                              | 6 .75   |

## BUTTER.

|                             |            |
|-----------------------------|------------|
| Creamery, extras (92 score) | @@ .24     |
| Creamery, firsts (91 score) | @@ .22 1/4 |
| Centralized (90 score)      | @@ .20 1/2 |

## EGGS.

(Mixed Colors.)

|                                    |            |
|------------------------------------|------------|
| Special packs or henney selections | @@ .26     |
| Standards                          | @@ .19 1/2 |
| Firsts                             | @@ .18     |

## LIVE POULTRY.

|                                      |        |
|--------------------------------------|--------|
| Fowls, colored, average, via express | 13 @15 |
| Fowls, Leghorn fancy                 | 10 @11 |
| Broilers, average                    | 13 @15 |

## DRESSED POULTRY.

## FRESH KILLED.

|  |        |
|--|--------|
| Fowls—fresh—dry packed—12 to box—prime to fcy. |        |
| Western, 60 to 65 lbs. to dozen, lb.           | 13 @18 |
| Western, 48 to 54 lbs. to dozen, lb.           | 12 @16 |
| Western, 43 to 47 lbs. to dozen, lb.           | 11 @15 |
| Western, 36 to 42 lbs. to dozen, lb.           | 10 @14 |
| Western, 30 to 35 lbs. to dozen, lb.           | 10 @13 |

## DUCKS—

## Long Island

14 1/2@15

## SQUABS—

White, ungraded, per lb.

15 @25

## TURKEYS, frozen, No. 1:

## Young toms

@@ 27

## Young hens

@@ 27

## Fowls, frozen—dry pkd.—12 to box—prime to fcy.

## Western, 60 to 65 lbs. per lb.

13 @17

## Western, 48 to 54 lbs. per lb.

12 @15

## Western, 43 to 47 lbs. per lb.

10 @13

## TURKEYS, frozen, No. 2:

## Young toms

@@ 27

## Young hens

@@ 27

## Fowls, frozen—dry pkd.—12 to box—prime to fcy.

## Western, 60 to 65 lbs. per lb.

13 @17

## Western, 48 to 54 lbs. per lb.

12 @15

## Western, 43 to 47 lbs. per lb.

10 @13

## RECEIPTS OF BUTTER BY CITIES (TUBES):

## This week

88

## Last week

88

## Since Jan. 1, 1933.

1932.

## Chicago . . . . . 23 1/2-24 23 20 1/4 17 1/2

## New York . . . . . 24 1/2-25 24 20 1/2 18 1/2

## Boston . . . . . 24 1/2-25 24 20 1/2 19 1/2

## Phila. . . . . 26 27 21 19

## Wholesale price carlots—fresh centralized butter—90 score at Chicago:

## Scores 90 88 88

## Chicago . . . . . 21 1/2-22 21 20 1/2 18 1/2

## New York . . . . . 20 1/2-21 20 1/2 18 1/2

## Boston . . . . . 21 22 21 19 1/2

## Phila. . . . . 26 27 21 19

## Receipts of butter by cities (tubs):

## This week

88

## Last week

88

## Since Jan. 1, 1933.

1932.

## Chicago . . . . . 291,153 119,988 51,256,398 20,167,156

## New York . . . . . 44,756 184,936 20,226,927 14,674,729

## Boston . . . . . 18,461 59,007 7,286,040 6,154,543

## Phila. . . . . 30,180 51,087 4,462,708 3,144,208

## Total . . . . . 384,550 415,038 83,232,073 44,140,436

## Cold storage movement (lbs.):

## In Sept. 21.

Out Sept. 21.

## On hand last week day

Same week day

## Chicago . . . . . 291,153 119,988 51,256,398 20,167,156

## New York . . . . . 44,756 184,936 20,226,927 14,674,729

## Boston . . . . . 18,461 59,007 7,286,040 6,154,543

## Phila. . . . . 30,180 51,087 4,462,708 3,144,208

## Total . . . . . 384,550 415,038 83,232,073 44,140,436

## FERTILIZER MATERIALS.

## BASIS NEW YORK DELIVERY.

## Ammonium sulphate, bulk, per ton

September to December . . . . . @24.00

Ammonium sulphate, double bags, per 100 lbs., f.o.b. New York . . . . . @nom.

Blood dried, 16% per unit . . . . . @2.50

Fish scrap, dried, 11% ammonium, 10% B. P. L. fish factory . . . . . 2.00 &amp; 10c

Fish scrap, acidulated, 6% ammonium, 3% A.P.A. Del's Bait &amp; Norfolk . . . . . 2.75 &amp; 10c

Soda nitrate, per ton . . . . . @25.00

Soda nitrate, in bags . . . . . @25.25

Soda nitrate, in 100-lb. bags . . . . . @25.50

Tankage, ground, 10% ammonia . . . . . 2.40 &amp; 10c

Tankage, ungrounded, 9% ammonia . . . . . 2.20 &amp; 10c

## Phosphates.

Foreign bone meal, steamed, 3 and 5 bags, per ton, c.i.f. . . . . @25.25

Bone meal, raw, South American, 4 1/2 and 5 bags, per ton, c.i.f. . . . . @24.00

Superphosphate, bulk, f.o.b. Baltimore, more, per ton, 16% flat . . . . . @7.50

## Potash.

Manure salt, 30% bulk, per ton . . . . . @19.15

Kalnit, 14% bulk, per ton . . . . . @2.75

Murilate in bags, per ton . . . . . @27.15

# CARLOT SHIPPERS

*Straight and mixed cars*

PORK

BEEF

LAMB

MUTTON

VEAL

# HORMEL

GOOD FOOD

Main Office and Packing  
Plant at Austin, Minn.Packinghouse Branches  
or Car Routes in Principal  
Distributing Centers.

Shippers of Carloads and Mixed Cars of Pork, Beef, Lamb, Veal, Provisions

ALSO A FULL LINE OF QUALITY DRY SAUSAGE

## Hunter Packing Company

East St. Louis, Illinois

Straight and Mixed Cars  
of Beef and ProvisionsNEW YORK OFFICE  
410 W. 14th StreetREPRESENTATIVES:  
Wm. G. Joyce, Boston  
F. C. Rogers, Philadelphia

# Krey's

St. Louis

Shippers of Straight and Mixed Cars  
Pork — Beef — Sausage — Provisions  
HAMS and BACON  
"Deliciously Mild"

New York Office—410 W. 14th Street  
REPRESENTATIVESBell & McLetchle, Boston  
O. L. Roeder, PhiladelphiaH. D. Amis (Washington, D. C.  
(Baltimore, Md.)

## JACOB DOLD PACKING CO.

BUFFALO - OMAHA  
WICHITAHAMS  
and  
BACONNIAGARA  
BRANDShippers of  
straight and mixed cars  
of pork, beef, sausage, provisions

## THE E. KAHN'S SONS CO.

CINCINNATI, O.

**"AMERICAN BEAUTY"**  
HAMS and BACON

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON  
H. L. Woodruff W. G. Ford J. A. Hogan F. G. Gray Co.  
400 W. 14th St. 38 N. Delaware Av. 831 Penn. Av., N.W. 148 State St.

## Consolidated Dressed Beef Co.

Gray's Ferry Ave.  
and 36th St. Philadelphia

CAR LOTS SHIPPED TO ANY PART OF THE U. S.

We invite New York and New Jersey butchers to visit us. Philadelphia is only two hours from New York

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Position Wanted

### Superintendent

Over 22 years' experience. Practical all operating departments, whether processing, manufacturing, killing, cutting, rendering, etc. Can handle labor efficiently, produce quality products, operate plant economically. Employed as plant superintendent for several years. Now employed. References. W-395, The National Provisioner, 407 S. Dearborn St., Chicago.

### Sausagemaker

Position wanted as working sausage foreman. Wide experience in manufacturing high-grade fresh and dry sausage. Expert in fast and slow curing. Get results from labor with minimum production cost. Willing to invest if conditions satisfactory. W-397, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Sausage Foreman

Sausage foreman, German, expert in his line seeks connection; 18 years' experience. Craftsman on all kinds of sausage, meat loaves and specialties. Can run department at minimum cost with results. Age, 34. Willing to go anywhere. W-394, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

### Superintendent

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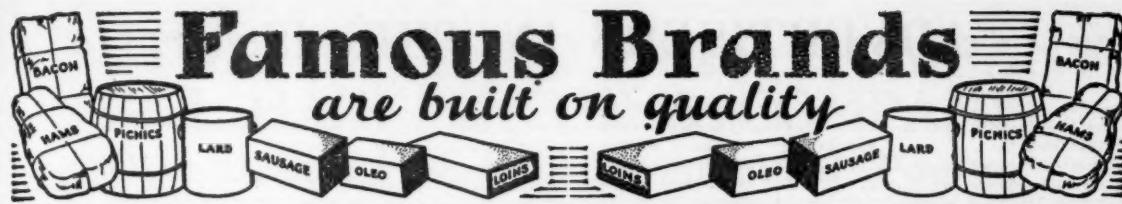
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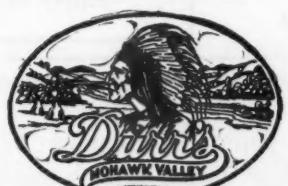
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